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Richard
his Book

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his Book



John and Thomas
COURT COOKERY
OR, THE
Compleat *English* COOK.

Containing the Choicest and Newest

RECEIPTS

For making SOOPS, POTTAGES, FRICASEES,
SEYS, HARSHES, FARCES, RAGOUTS,
CULLISES, SAUCES, FORC'D-MEATS
and SOUSES; with various Ways of Dressing
most Sorts of Flesh, Fish and Fowl,
Wild and Tame; with the best Methods of
POTTING and COLLARING.

AS LIKEWISE

Of Pastes, Pies, Pastys, Pattys, Puddings,
Tarties, Biskets, Creams, Cheesecakes, Floren-
dines, Cakes, Jellies, Sillabubs and Custards.

ALSO

Of Pickling, Candying and Preserving: With a Bill of Fare
for every Month in the Year, and the latest Improvements in
COOKERY, &c.

By R. SMITH, Cook (under Mr. Lamb) to King William; as
also to the Dukes of Buckingham, Ormonde, Devonshire (the
French Ambassador) and others of the Nobility and Gentry.

LONDON

Printed for T. WOTTON, at the *Three Daggers* in Fleet-Street.
MDCCLXIII.

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NOBILITY and GENTRY
OF
GREAT BRITAIN.



COOKERY being arriv'd to greater Perfection than ever in these Kingdoms, and great Entertainments are become so common, I thought I cou'd not do a greater Service to the Publick, than by communicating those Receipts, which I have practis'd at COURT, and in several of your FAMILIES for above thirty Years past, in Order to

render that Art practicable and easy. It's true, there are several Books of Cookery already extant, but most of 'em very defective and erroneous, and others fill'd with old Receipts, that are impracticable at this Time. I was near eight Years with Mr. *Lamb*, in His Majesty's (King *William*) Reign, and therefore knew most of His Receipts and Methods of Dressing; yet several of those Receipts, as they are now printed in His *Royal Cookery*, were never made or practis'd by him; and others are extreme defective and imperfect, and made up of Ingredients unknown to him; and several of them more calculated at the Purse than the *Goût* of the Guests, that it's impossible for a Cook to serve up a Dish, if they

they were only to follow the Receipts now in Being: I was the more inclin'd to print this Book, before I left the Kingdom, by finding that several of my Receipts, which I had given to satisfy the Importunity of Friends had been publish'd to the World, as the Labours of other People; and besides that, the material Ingredients, proper to some of them, had been left out. All which Defects I have in the ensuing Receipts supply'd, and put them in a plain *English* Dress, endeavouring to have them understood by the meanest Capacity, and hope they will be of some Service in most Branches of Cookery and Pastry. I have liv'd in the Families of the Dukes of *Ormond*, *Buckingham*, the Duke *D' Aumont*,
the

(the late *French* Ambaffador here)
and feveral other great Families;
and generally had the Happinefs
of pleafing the Company, as I
hope to do the Readers of the
enfuing Receipts. I defign'd to
have fet fome Rules for the Or-
dering of Courfes, and Setting of
Bottom-Difhes, Side-Difhes and
Plates; but then there muft have
been Engrav'd Draughts, and
that wou'd have enhanc'd the
Price confiderably: Befides, the
Generality of Noblemen, and
Gentlemens Cooks, will be go-
vern'd by their own Fancies and
Judgments; and the inferior
People have no Occafion for fuch
Directions, and therefore I laid
that Thought afide, as I did alfo,
for the fame Reason, the De-
fcribing what is proper for a
Kitchen,

Kitchen, and serving up Dishes ;
as Silver Scollop-shells for Oy-
sters, and Silver Scewers for
Sweet-breads, &c. I have care-
fully omitted all such Receipts,
whose Extravagancy must have
render'd them useles, and yet
have left several valuable ones,
not unworthy the greatest Prince.
I must here acknowledge the Fa-
vour of several Friends, who as-
sisted me with Variety of Re-
ceipts, in order to render the
Thing more compleat ; so that I
now hope, by the many Helps ex-
tant, Cookery will flourish, and
your Palates pleas'd with the
Manner of Performing, in a
quicker and less expensive manner
than hitherto, and Noblemens
Cooks, and others, be furnish'd in
such a manner, that the old Pro-
verb

verb may not be flung in their
Dish. Here's also some Receipts
in Confectionary, which were gi-
ven me by an eminent Practitio-
ner in that way, which I hope
will not prove unacceptable. I
have not indeed fill'd my Book
with Washes and Beautifiers for
Ladies, or making of Ale for
'Country' Squires, all which is fo-
reign to my Purpose; and a Person
that's well acquainted with *Cook-
ery*, cannot be also acquainted in
clearing the Skin and the fining
of Ale: What I have inserted is
noble, handsome, necessary, and
plain; and that they may prove
so is the hearty Desire of

Your most Obedient

PICCADILLY,
April 2. 1723.

Humble Servant,

R. S M I T H.



COURT COOKERY:

Maria OR, THE *Cheliper*
Compleat *English* COOK.

S O O P S.

Good Herb Soop for the Spring.



TAKE twelve Cabbage-Lettuces,
six Green Cucumbers; pare
them, and cut out the Cores;
then cut them in little Bits, and
scald them in boiling Water,
and put them into strong Broth;
let them boil till very tender, with a Handful
of Green Pease. The Pullet or Duckling you
intend to put in your Soop, you may boil
with your Herbs; scum the Fat off, and boil
your Bread in the same Broth; use no
Thickening to this Soop.

B

To

2 COURT COOKERY: Or,

To make Sallery Soop.

TAke good Gravy and strong Broth, of each the like Quantity; take four Bunches of Sallery, ten Heads of Endive, and wash them, the Outside being taken off, cut them in Pieces about an Inch long. This Soop may be Brown or White; if Brown, put your Herbs into two Quarts of boiling Gravy, being first blanch'd in boiling Water, five or six Minutes; then take the Crust of two *French* Rolls, and boil them in three Pints of Gravy; strain it through a Strainer, and put it to the Herbs, (when they are near ready) with a Pullet in the Middle, and some Bread well soak'd in the Broth.

N.B. In all Soops you must not put in your Thickening till your Herbs are very tender.

A Brown Pottage.

TAke a Quart of Gravy, and as much strong Broth; make it as brown as you please, with burnt Butter; then put in a Handful of Spinage, and some Sorrel, a Loaf of *French* Bread, some Pallats and Balls of Forc'd-Meat, some fry'd Turnips, and boil it well together; then serve it up with a roasted Duck in the Middle of it.

To

To make good Gravy.

TAKE a lean Piece of Beef, cut in thin Slices well beaten, and fry'd brown with a Lump of Butter, till the Goodness is out; then throw the Meat away, and put into the Gravy a Quart of strong Broth, and half a Pint of Claret, four Anchovies, a Shalot, a little Lemon-Peel, Cloves, Mace, Pepper and Salt; let all boil well together; and when your Gravy is ready, put it into a Gally-Pot, and set it by till call'd for.

Pease Soop.

BOIL a Quart of good Seed Pease tender and thick, strain and wash it through with a Pint of Milk; then put thereto a Pint of strong Broth, boil'd with Balls, a little Sparemint, and a dry'd *French Roll*; season it with Pepper and Salt; cut a Turnip in Dice, fry it, and put in.

A Bisque of Pidgeons, or Soop with a Ragoo.

FIRST truss your Pidgeons, then parboil them; put them into strong Broth, and stew them; make for them a Ragoo, with Gravy, Artichoke-Bottoms, Potatoes and Onions, with Pepper, Nutmeg, Mace and
B 2 Salt

4 COURT COOKERY: Or,

Salt to your Palate, with Lemon-Juice, and diced Lemons and Bacon, cut as for larding, Mushrooms and Truffels; pour the Broth into the Dish upon carv'd dry'd Sippets; then place your Pidgeons, and pour on the Ragoo with half a Pint of hot Cream; garnish it with scalded Parsley, Beet-Root, and Lemon.

To make a Turnip Soop.

HAVING good Veal Gravy in Readiness, take some good Turnips, pare them, and cut them in Dice, one or two Dozen, according to their Size, and the Bigness of your Dish; fry them of a brown Colour in clarify'd Butter; take two Quarts of good Gravy, and the Crusts of two *French* Rolls, boil'd up together, and strain'd through a fine Sieve; your Turnips being strain'd from the Fat they were fry'd in, put them together, and let them boil till tender; you may roast a Duck or Fowl to put in the Middle, and serve it up.

Pease Soop.

MAKE strong Broth of a Leg of Beef, set it by to be cold; then set it on the Fire, with two Quarts of Pease; let them boil till they be enough, with an Onion stuck with Cloves; then strain it into another Pot, and set them on the Fire again; season it
pretty

The Compleat English COOK. 5

pretty high with Salt, Pepper, Spice, and all sorts of Soop Herbs, Spinage, Sorrel, Lettuce, and young Beets, with Bits of Bacon cut in the Dish, and put in a Pint of strong Gravy, with Forc'd-Meat Balls, crisp'd Bread, and serve it. You may put in the middle of the Dish eight larded Pidgeons, roasted or boiled.

Plum-Pottage.

TAKE two Gallons of strong Broth, two Pound of Currants, two Pound of Raisons of the Sun, half an Ounce of Nutmegs, Cinnamon, Salt and Mace, a Pound of Sugar, a Quart of Claret, a Pint of Sack, the Juice of four Oranges and three Lemons, a Pound of Pruans, and thicken it with grated Bread, and use it when called for.

Brown Pottage Royal.

SET a Gallon of strong Broth on the Fire, with two shiver'd Pallats, Cocks-Combs, Lambstones, sliced, with Savory Balls, a Pint of Gravy, two Handfuls of Spinage and young Lettuce minced; boil these together with a Duck, the Legs, Wings and Bones being broke and pulled out, and the Breast slash'd and brown'd in a Pan of Fat; then put to it two *French* Rolls, sliced and dry'd hard and brown; then put the Pottage in a

B 3

Dish,

6 COURT COOKERY: Or,

Dish, and the Duck in the middle; lay about it a little Vermicelly, boiled up with a little strong Broth, Balls and Sweetbreads; garnish with scalded Parsly, Beet-Root, Turnip and Lemon.

Gravy.

CUT a Piece of Beef in thin Slices, and fry it brown in a Stew-pan, with two Onions, two or three lean Slices of Bacon; then pour to it a Ladle or two of strong Broth, rubbing the brown off from the Pan very clean, and add to it more strong Broth, Claret, White-Wine, Anchovies, a Faggot of sweet Herbs, and season it; let it stew very well, and then strain it off.

A good English Soop.

TAKE a Shin of Beef, a bit of Bacon, not too salt, and half a Pound of Rice, set them on the Fire in as much Water as you think will boil them to Rags; keep it cover'd all the while; when the Goodness of the Meat is gone, strain it off, and put to it some whole Pepper, some Cloves, Mace and Salt, and a Quarter of a Pound of the best Vermicelly; put in the middle of it a boil'd Fowl, with Spice, a little Thyme and Marjoram, and serve it up in a deep Soop-Dish.

A strong

A strong Broth.

TAKE three or four Gallons of Water, and put therein a Leg and Shin of Beef, cut into five or six Pieces; boil it twelve Hours, now and then stir it with a Stick, and cover it close; when it's boil'd, strain and cool it, let it stand till it will jelly; then take the Fat from the Top, and the Dross from the Bottom.

A Cray-Fish Soop.

CLEANSE your Cray-Fish, boil them in Water, Salt and Spice; pull off their Feet and Tails, and fry them; then break the rest of them in a Stone Mortar, season them with Pepper, Cloves, Mace and Nutmeg, to your Palate, and an Onion, two or three hard Eggs, grated Bread, and sweet Herbs boil'd in strong Broth, as before; strain it, and put to it scalded Parsly, and *French* Rolls; then put them therein, with a few dry'd Mushrooms; garnish it with sliced Lemon, the Feet and Tails of the Cray-Fish.

Vermicelly Soop.

TAKE two Quarts of good Broth, made of Veal and Fowl, put to it about half a Quarter of a Pound of Vermicelly, a bit of Bacon stuck with Cloves; take the bigness of
B 4 half

8 COURT COOKERY: Or,

half an Egg of Butter, and rub it together with half a Spoonful of Flower, and dissolve it in a little Broth to thicken your Soup; boil a Pullet or Chicken for the middle of the Soup; let your Garnishing be a Rim; on the Outside of it cut a Lemon; soak your Bread in your Dish with some of the same Broth; take the Fat off, and put your Vermicelly in your Dish, and serve it up,

To make Rice Soup.

RIce Soup you may make as Vermicelly Soup, only your Rice being first boiled tender in Water; and it must boil an Hour in strong Broth, and half an Hour will boil Vermicelly.

To make a Cullis for Flesh Soups.

TAke off the Fat of four Pound of a Sirloin of Beef, and roast it very brown; then pound it to a Paste in a Mortar, while it's hot from the Spit; together with Crusts of Bread, the Carcasses of Partridges, or other Fowls that you have by you: When this is well pounded, moisten it with good Gravy, and toss it up in a Pan with strong Broth or Gravy; season it with Pepper, Thyme, Cloves and Salt, and some Slices of Lemon; let it boil three Minutes; then strain it through a Sieve, and pour it on your Soups, with the Juice of Lemon, or a Sevil Orange.

A good

A good Jelly-Broth.

PUT a Joint of Mutton, with some Veal, a Capon, and three Quarts of Water; let these boil over a clear Fire, not too fast, till the Liquor is reduced to half the Quantity, then strain it through a Sieve and eat it.

A good Gravy.

TAKE two Pound of lean Beef, a Quart of Water, half a Pint of Red or White-Wine, having first burnt an Ounce of Butter in your Stew-pan, at a Distance from the Fire; then strew in some Flower, and put in the Meat and Liquor, with two or three Anchovies, two Shallots, a little whole Pepper, Cloves and Mace, some Mushrooms and Truffles; let it stew gently three Quarters of an Hour, then strain it: this will keep some time, and use it when called for.

Green Pease Soop.

WIPE your Pease-Cods, then shell, and scald the Shells; strain and pound them in a Mortar, with scalded Parsly, young Onions, and a little Mint; then soak a *French* Roll in Gravy; boil these together in clear Mutton-Broth, with a Faggot of sweet Herbs, season'd with Pepper, Salt and Nutmeg; then strain it through a Culender; put the Pottage in a Dish, and put in the middle larded

10 COURT COOKERY: Or,
larded Veal, a forc'd Fowl, Chicken, or Rabbit ; garnish it with scalded Parsly, and Cabbage-Lettuce.



FRICASSEY'S.

A Fricassey of Chicken and Rabbits.

TAke Rabbits or Chickens; but if Chickens, you must skin them; cut them into small Pieces, and beat them flat, and lard them with Bacon; season it with Salt, Pepper and Mace; drudge it with Flower, and fry it in sweet Butter, to a good Colour; then get the Quantity of good Gravy as your Fricassey requires, with Oysters and Mushrooms, two or three Anchovies, and some Shalot, a Bunch of sweet Herbs, and, if you like it, a Glas of Claret; season it high; and before you put in your Meat, simmer it well together, till the Goodness of the Herbs is out; then take out the Herbs, Shalot, and Anchovy-bones, and cut a Lemon in Dice, and put in with your Chickens, or Rabbits, and let it stew gently till it be tender; but be sure to keep it stirring all the while it's over the Fire, and make it as thick as Cream, and serve it up with Force-meat Balls, crisp Bacon, and fry'd Oysters, and garnish it as you like.

A white

A white Fricassey.

Either half roast or parboil your Chickens, then skin them, and cut them in pieces, and stew them in strong Broth, with some Pepper, and a Blade of Mace, with a little Salt, two Anchovies, and a small Onion; let it stew till it is tender, then take out your Onion, and put in a quarter of a Pint of Cream, a piece of Butter, work'd up in Flower, and the Yolk of two Eggs well beaten, and stir it over the Fire till all is as thick as Cream, and wring in the Juice of a Lemon, and be careful it don't curdle; serve it up on Sippets, and put over it some Mushrooms and Oysters.

A Fricassey of Eggs.

Boil ten or twelve Eggs hard, cut them in Quarters into a Pint of strong Gravy, and a quarter of a Pint of White-Wine; season them with Cloves, Mace, Pepper and Salt, and boil a little Spinage to colour them Green, with a few Mushrooms and Oysters, and stew it a little while gently; thicken it with a piece of Butter, and the Yolk of an Egg, and a little Flower, all rolled up together, and make it thick, and serve it with crisp Sippets, Lemon, and fry'd Parsly.

Surpris'd

Surpriz'd Fowls.

BOne your Fowls, and stuff them with Forc'd- Meat, and truss them; roast them half an Hour; then put them in a Stew-pan, with some good Gravy; set them on a gentle Fire, and let them stew till they are enough; put in three or four spoonfuls of White-wine, three quarters of a Pound of melted Butter, half a Pint of Oysters, some Cocks-combs, Morels and Anchovies, a piece of Mace, and grate in some Nutmeg, squeeze in some Lemon, and let it stew a quarter of an Hour; keep it stirring; garnish your Dish with forc'd Meat, Lemon, and Truffels.

A very good Way of dressing Chickens.

TAke out the Breasts, lard them, and force them with Forc'd-Meat, and stew them in a Pan, and dish them; let your Sauce be Butter, not too thin, Gravy and shred Parsly.

To Fricassay Chickens.

TAke three Chickens, about six Months old, flea them, and cut them in pieces, put them into your Stew-pan, with as much Gravy and Water, as just to cover them; put in two Anchovies, well washed, some whole
Pepper,

The Compleat English COOK. 13

Pepper, Salt, and a Blade of Mace, a small Onion, and a few Cloves; set them to stew over a gentle clear Fire, and when they are near enough, take them from the Liquor, and fry them in Vinegar, but a very little; strain the Liquor, and take as much of it as you shall want for Sauce; put to it a little Parsly, Thyme and Sorrel boiled green; and shred fine; half a Pint of sweet Cream, two Yolks of Eggs well beaten, some grated Nutmeg; shake them all over the Fire, till 'tis thick; add to it half a Pound of Butter, and shake it till it's melted, and then serve it up.

A Fricassey.

TAKE two Rabbits, or Chickens, cut them in pieces, and break the Bones with your Knife; wash your Heads and bloody Necks; then take some strong Broth, and put in some Anchovy, a bundle of sweet Herbs, an Onion, and some White-wine, whole Pepper and Mace, and stew it together till it be savory; then put in the Meat, and while it stews, beat the Yolks of two Eggs; take three or four spoonfuls of White-wine, a few sweet Herbs, shred small, a little Nutmeg, half an Anchovy, a piece of Butter; and when it's enough, take a little of your Liquor from the Meat, and shake it together; so pour it out, and garnish it with Lemons.

To

To make a Surtourte with Snipes.

TAKE the Breast of Fowls, with some blanched Bacon, and some Veal Sweet-breads, two or three Mushrooms and Truffels, the Crum of a Penny white Loaf soaked in Milk, all sorts of sweet Herbs, and a few Cives, and beat it well altogether; season it with Pepper, Mace, and Salt, and put in the Yolks of three or four raw Eggs, and beat it well again; and if you find it too thick, put in some Cream; and if too thin, some grated Bread; then make a Rim round the Dish you design to serve it on, with some of the Forc'd-Meat, and your Snipes must be roasted off, and cold; then you must cut them in long thin slices, with some boned Anchovies, some hard Eggs mingled, shred Parsly, and a Lemon cut in Dice, and some Cabbage Lettuce cut fine, and well dried, and a few young Onions, all minced together; make a dozen Balls of some of the forc'd Meat, the bigness of Chesnuts, and roll them in beaten Yelks of Eggs, then in crumbs of Bread; put them into the Dish among the other things, and cover it all over with the rest of the Forc'd-Meat, and then gild it over with Yolks of Eggs, and crumbed Bread, and bake it till of a good brown Colour, then serve it for the first Course.

To

To Hash Partridges.

LET your Partridges be larded and roasted; then take away the Skin, and hash the Meat with some raw Ham, Truffels, Mushrooms, and season it with Pepper and Salt, and put it into a Sauce-pan, with some good Gravy made of Veal, and give it two or three turns over the Stove, and thicken it with a Cullis made of Partridges, which you must make after this manner. Take a Brace of Partridges, and Bard, and roast them; and when they are roasted, put them into a Mortar and pound them, Bards, (slices of fat Bacon) and all; then put into a Sauce-pan six raw Truffels and Mushrooms, and sweet Herbs, as Garden-Basil, Thyme, and a few Cives, and toss this up with belted Bacon, or sweet Butter; then put in your pounded Partridges, and put to it some good Gravy, and let it simmer over the Fire a little, and strain it through a Sieve; and after this manner you may make a Cullis of any Fowls that you have by you, and make Hashes of them the same way as you do of Partridges: Let them be tame or wild Fowls, remember when you serve them up to wring in the Juice of some Lemon, and serve them hot in little Dishes.

A Brown

A Brown Fricassey of Chickens, or Rabbits.

CUT them in pieces, and fry them in brown Butter; then have ready a Pint of hot Gravy, a little Claret, White-wine, strong Broth, two Anchovies, two shiver'd Pallats, a Faggot of sweet Herbs, a little Pepper, Salt, Mace, Nutmeg, and some Balls; thicken it with brown Butter, and squeeze on it a Lemon.

A White Fricassey of the same.

CUT them in pieces, and wash them from the Blood, and put them in a Stew-pan on a gentle Fire, with a little strong Broth; season them to their Taste, and toss them up with Mushrooms, Oysters, and Anchovies: when almost enough, put to them a pint of Cream, and thicken it with a bit of Butter, roll'd up in Flower.

Pidgeons Surtout.

Cleanse your Pidgeons, and make for them Forcing, as is hereafter directed; then tie a large *Scotch* Collop on the Breast of each; spit and cover them with Paper, and roast them; then make for them a Ragoo, and garnish the Dish with sliced Orange.

To dress Woodcocks.

CUT your Woodcocks in four quarters, and put them into a Sauce-pan ; but remember to save the Entrails, if they be new, to thicken the Sauce : Put to your Meat, when in the Sauce-pan, some Truffels, and Sweet-breads, and toss it up altogether, with some melted Bacon, and put to it some good Gravy, and season it altogether with Pepper, and a little Onion ; pour in a little White-wine, and stew it altogether ; and when you think it's enough, put in the Entrails you saved, to thicken the Sauce, if you think them good enough ; if not, you may make use of any good Cullis you have by you. Before you put in your Thickning, skim off all the Fat, very clean ; lay your Woodcocks in your Dish, and pour your Ragoo hot over them ; squeeze in the Juice of an Orange, and serve them for the first Course.

To dress Woodcocks another Way.

First half roast them, then cut them in pieces, and put them into a Sauce-pan, and put to them some Wine, according to what quantity of Woodcocks you have, with some Truffels, Mushrooms and Capers, and let them all be minced with a little Anchovie, and stew it altogether ; but be careful
C you

18 COURT COOKERY: Or,

you don't let it boil; and when it's done, take off all the Fat, and thicken it with a good Cullis, and wring in the Juice of an Orange, and serve it up.

To make a Ragoo of Snipes.

CUT them in four, and toss them up in melted Bacon, or Butter, but let all their Entrails remain with them; season them with Pepper, Salt, and the Juice of Mushrooms, and stew it together till it's done; then wring in a Lemon, or Orange, and serve them up.

To dress a Wild-Duck with Lemon-Juice.

HALF roast your Duck, then take it off the Spit, and lay it in a Dish; carve it, but leave the Joints hanging together: In the Incision put Salt, and beaten Pepper, and squeeze the Juice of Lemons; turn it on the Breast, and press it hard with a Plate, and set it a little to stew on your Stove; turn it again, and serve it hot in its own Gravy.

To stew a Duck, wild or tame.

TAKE a Stew-pan, and put at the bottom of it slices of Bacon and Beef; add some Parsnips, Carrots and Onions sliced, and some slices of Lemon, a few Savory Herbs,
A . . . with

with Pepper, Salt, and Cloves; then put in your Duck, cover it, and put Fire under and over it; when it's stew'd enough, take up the Duck, and make a Ragoo of Lambs Sweet-breads, with Cocks-Combs, Truffels, Mushrooms, and Artichoke-bottoms: Toss up all this in melted Butter, and pour on the Duck.

To Broil Chickens.

TAKE fat Chickens, and slit them down the Back; season them with Pepper and Salt, and lay them on a clear Fire, not too fierce; lay the Inside next the Fire; when half done, turn them very often, and baste them very well, and strew on the Raspings of *French* Bread, sifted fine. For Sauce, take a Handful of Sorrel; dip it in hot Water, then drain it; add half a Pint of Gravy, a Shalot shred small, a little Parsly and Thyme, a bit of Butter to thicken it; lay your Sorrel in Heaps, and pour on the Sauce.

Pullets with Cream.

LARD and force your Pullets with their own Flesh, boil'd Ham, Mushrooms, Sweet-breads, Oysters, Anchovies, grated Bread, the Yolk of an Egg, a little Cream, Spice, and a little Herbs; and when done, pour on them a fine white Ragoo of Mushrooms, Oysters, Sweet-breads, Cocks-combs, Truffels, Morrels, and Cream thicken'd with Eggs.

A Pidgeon Cullis.

Roast three Pidgeons, and then beat them in a Mortar, and take three Anchovies; a few Capers, Mushrooms and Truffels, a few Oysters, all sliced very small, and mingle them with your Meat, and toss up all together in your Stew-pan, with a little melted Lard; pour in some good Gravy; pass your Cullis through the Strainer, with Orange or Lemon-Juice, and thicken it to your Palate.

Chickens Forc'd with Oysters.

Lard and truss them; make a Forcing of Oysters, Sweet-breads, Parsly, Truffels, Mushrooms, and little Onions; chop these together, and season it; mix it with a piece of Butter, Yolk of an Egg, and tie them at both Ends, and roast them: Make for them a Ragoo, and garnish it with sliced Lemon.

A Fricassey made for an Instalment Dinner at Windsor.

TAke six Squab Pidgeons, and six small Chickens, scald them, and truss them, and set them by; and then have some Lamb-Stones blanch'd, parboil'd, and slic'd; and fry some Sweet-breads flower'd: Have also some Asparagus Tops, the Yolks of two Eggs; some

some Pistacho Nut-Kernels, the Marrow of six Marrow-bones; let half the Marrow be fry'd in white Butter; let it be kept warm till near Dinner-time; then take your Stew-pan, and fry the Fowls and Pidgeons with sweet Butter; when fry'd, pour out the Butter, and put to them some Gravy, large fry'd Oysters, and a little Salt, and put in the hard Yolks of Eggs, the rest of the Sweet-breads not fry'd; the Pistacho Nuts, Asparagus and Marrow; then stew them well, and put in a little grated Nutmeg, a little Pepper, and a little Shalot, and three or four Spoonfuls of White-wine; then have the Yolks of ten Eggs, dissolv'd in a Dish, with some White-wine Vinegar, and a little beaten Mace, and put it to the Fricassee; and cut some white Bread in Sippets, and lay at the bottom of the Dish set on Charcoal, with some Gravy; then give the Fricassee two or three tosses up, and pour it on the Sippets; garnish your Dish with fry'd Sweet-breads, Marrow, Oysters, and sliced Almonds, and serve it up.

A good Sauce for Teal, Mallards, Ducks, &c.

A Quantity of Veal Gravy, according to the Bigness of your Dish of Wild-Fowl, season'd with Pepper and Salt; squeeze in the Juice of two Oranges, and a little Claret: This will serve all sorts of Wild-Fowl.

To Fricassey Chickens.

TAke three Chickens, pull off the Skins, and cut them in pieces ; put in as much Water in the Stew-pan as will cover them ; put in two Blades of Mace, a little Salt, a Pint of White-wine, and let them stew till enough. Take a little Lemon, the Yolks of two Eggs beaten in the Lemon-Juice, with some sweet Butter, and serve them.

To boil a Turkey with Oysters.

TAke half a Pint of Water, half an Anchovy, three Spoonfuls of Oyster-Liquor ; thicken it well with Flower, over the Fire ; then stew your Oysters with the rest of the Liquor, and two Blades of Mace, and a little whole Pepper ; then take out your Oysters, and strain all the Liquor : When your Turkey is almost ready, put all your Sauce together, with a piece of Butter, and a Spoonful or two of Gravy, a Spoonful of White-Wine, a little Lemon-Juice, and shake it over the Fire, and pour it over the Turkey, and serve it.

A Sauce

*A Sauce for Partridges, Pheasants, or
Turky-Polts.*

TAKE a Penny-Loaf, and cut off all the Crust, and cut the Crum in three Slices, and put it in a Pint of cold Water, and set it over the Fire till it boils; then take it off, and drain away the Water, and put to it a Quarter of a Pint of Gravy, a little Pepper and Salt, a Slice or two of Onion or Shalot, and set it over the Fire, and mash the Bread with a Spoon; then boil it half a quarter of an Hour, and stir in a Quarter of a Pound of Fresh Butter, and use it.

Common Sauce for Pullets or Capons.

TAKE some strong Broth, and chop the Necks of your Fowls and put into it, and put a little Pepper, a small Onion, two Anchovies, and three Spoonfuls of Oyster-Liquor; boil all these together, half an Hour, then squeeze in a little Lemon; pour your Sauce off from the Necks and Pepper, and put it into the Dish; then put in the Fowls, and garnish the Dish with sliced Lemon.

To dress Snipes.

First slit them, and wash them, but take nothing out of their Bellies ; toss them up in a Stew-pan, over a clear Fire, with a little melted Bacon ; season them to your Palate with Pepper and Salt ; pour in some Ketchup, and when they are enough, squeeze in the Juice of a Quarter of a Lemon ; garnish them with Lemon-peel sliced, and serve them.

Forc'd-Fowls another Way.

TAke some Forc'd-Meat, and half boil it in Water ; then bone and stuff your Fowls, and half roast them ; make some good Gravy ; and put them into the Gravy, and put in a small Loaf of fine Bread ; boil it pretty thick ; then take them out, and add some White-Wine, Lemon, and all sorts of dry'd Spice ; then put in some Forc'd-Meat Balls, Beef, Pallats and Cocks-combs : Let your Forc'd-Meat Balls be fry'd, and the other boil'd.

To boil Pullets and Oysters.

BOil them in Water and Salt, with a Piece of Bacon : For Sauce, melt a Pound of Butter, with a little White-wine and strong Broth, and a Quart of Oysters ; then put your Pullets in the Dish, cut the Bacon, and lay about them with a Pound or two of fry'd Sausages, and garnish it with sliced Lemon.

An admirable Way to boil Fowls.

BOil them as aforesaid ; to the Sauce, toss up Sweet-breads, Artichoke-Bottoms, Lamb-stones, Cocks-combs, and hard Eggs, all sliced in strong Broth, and White-wine, with Asparagus-Tops, and Spice ; thicken it with a bit of Butter kneaded in Flower ; garnish the Dish with sliced Lemon.

To dress Chickens and Asparagus.

First force your Chickens with good Forc'd-Meat, and boil them white ; cut your Asparagus-Tops about an Inch in Length, and parboil it in Water, a little Flower and Butter, and drain it well ; then put into your Sauce-pan a little Butter and Salt, and dissolve it gently ; add to the Asparagus a little minc'd Parsly and sweet Cream, a little Fennel,

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nel, some Nutmeg grated, Pepper and Salt; then stew it over a gentle Charcoal-Fire, squeezing in it a little Lemon-Juice, and so serve it on your Chickens.

To Fricassey Quails.

TOs them up in a Sauce-pan, with a little melted Butter, some Mushrooms and Truffels, with a Slice of Ham well beaten; season them with Salt, Pepper, Cloves, and a Faggot of Savoury Herbs; put in a little Flower; give it two or three Turns over the Stove, and moisten it with Gravy; add a Glas of Champaign Wine, and let it simmer over a gentle clear Fire; when almost done, thicken the Ragoo with two or three Eggs, beat up in Gravy or Verjuice, and serve them.

Sauce for Wild-Fowl.

TAke a little grated Bread, three Shalots, and a little Oyster-Liquor, and put it into half a Pint of Claret, and let all boil together half a quarter of an Hour; then add two Anchovies minc'd, and a little Butter, pour it into your Dish of roasted Fowls, and serve it.

To Force all sorts of Fowl.

TAke Veal Sweet-breads, Oysters, Anchovies, Marrow, a little Thyme, Savory and Marjoram, with some Lemon-Peel, Salt, Pepper and Nutmeg; put the Yolk of an Egg to them to make them stick together; raise up the Skin of your Fowl, stuff it, and close it down again; fill their Bellies with Oysters, roast them, and serve them up with Gravy Sauce.

To hash Chickens.

CUT six Chickens into Quarters, cover them almost with Water, and season them with Salt, Pepper, a Handful of shred Parsly, half a Pint of White-wine; when they are boil'd enough, add these to the Yolks of six Eggs, with a little Nutmeg, Vinegar and Ketchup, and a good piece of Butter; warm all these together, and pour them into a Soop-Dish, and serve them.

To dress Pullets with Slices of Ham.

First truss your Pullets, cut some Slices of Ham, for each Pullet one; beat them a little, and season them with shred Cives and Parsly; loosen the Skin of your Pullets Breasts with your Finger, and slide in a Slice of Ham,

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Ham, between the Skin and the Flesh; then blanch your Pullets, by laying them before the Fire; wrap them up in Bards of Bacon, and roast them; when roasted, and the Bards taken off, put them in a Dish, and pour on them some Essence of Ham.

To boil Pidgeons.

STuff your Pidgeons with sweet Herbs, chop'd Bacon, a little grated Bread, a little Butter, Spice, and the Yolk of an Egg; then boil them in strong Broth, White-wine Vinegar, Mace, Salt, Nutmeg, and Parsly minc'd, and drawn Butter: Garnish your Dish with sliced Lemon and Barberries.

To Force Pidgeons.

MAke the Forc'd-Meat of Veal, and force the Breast of your Pidgeons; then boil them, and garnish the Dish with some of the same Forc'd-Meat bak'd: For your Sauce, take small Artichoke-Bottoms, boil'd tender, strain them, and pour some Butter, drawn thick, on your Pidgeons, and serve them.

To Fricassey Pidgeons.

YOur Pidgeons being scalded and drawn, cut them in Quarters; put them in a Stew-pan, with a little melted Bacon, some
Cocks-

Cocks-combs, Sweet-breads, Mushrooms and Truffels, a little Salt, an Onion stuck with Cloves, Pepper, Salt, and a little minc'd Parsly; tosse them over a Stove, and drudge them with Flower; put to them a little Broth, but no Gravy, and let them simmer over the Fire; when enough, take off the Fat, and put in three or four Eggs, beat up in Cream, and a little minced Parsly, and serve it.

To make a Cullis of Capons.

Roast a Capon, and pound it well in a Mortar, then tosse up some Crusts of Bread in Bacon melted; and when it's brown, put to them some Parsly and Cives, and a few Mushrooms and Truffels, all minc'd small; mix all together, with the pounded Capon, and set it a little while over the Stove; add to it as much strong Broth as you think proper, and strain it through a Sieve.

To make a Duck Cullis.

Roast a Duck, and pound it in a Mortar, then brown some Slices of Ham, and put them into a Pot, with a few Lentils, and boil them; add to them four Cloves, some Savory, Cives, and half a Clove of Garlick; when it's boil'd, pound it all well together, with the Flesh of the Duck, and tosse it up in a Sauce-pan, with melted Bacon; then
pour

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pour to it some Veal Gravy, and strain it through a Sieve.

To Roast a Capon.

Pick and draw your Capon, and put your Finger between the Skin and the Flesh, to loosen it; take the Bigness of two Eggs of grated Bacon, add to this one Mushroom, one Truffel, a little Parsly, and some Cives shred fine, with Pepper, Salt and Spice; mix all this together, and put it between the Skin and Flesh of the Capon; then lard the Capon with Slices of Ham and Veal, putting between them a little sweet Herbs, Pepper and Salt, and put them on the Spit to a clear Fire, but not too near; when enough, serve it with a Ragoo, made of Veal Sweet-breads, fat Livers, Mushrooms, Morels, Truffels, and Artichoke-Bottoms; toss them up in a little melted Bacon, with some Gravy. When the Ragoo is enough, take off the Fat, and thicken it with Cullis of Veal and Ham, and serve it.

To Fricassey Pidgeons in their Blood.

TAke some Pidgeons from the Dove-House, just before they are ready to fly, and bleed them to death, and save the Blood; squeeze a Lemon into it, or 'twill change; scald your Pidgeons, and cut them in Quar-
ters,

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ters, draw them, and save what more Blood you can; put them into your Stew-pan; first season them with Pepper and Salt, and a Faggot of sweet Herbs; add Mushrooms, Truffels, Morels, Cocks-combs, Sweet-breads, Pallats, and Artichoke-bottoms, and toss them all up in melted Bacon; throw in a little Flower, and two Spoonfuls of Gravy, and make it simmer over a clear Fire; when it's enough, skim off the Fat, and thicken it with a Cullis; strain your Blood through a Sieve and beat it up in the Yolk of an Egg, and put in a little minc'd young Parsly; when you are ready, pour in the Blood, and continue stirring it, (and not let it boil) till hot, and serve it: Garnish it as you please.

To Boil Rabbits.

TRuss them for Boiling, and lard them with Bacon, then boil them quick and white: For the Sauce, take the boiled Liver, shred it with fat Bacon, and toss these up together in strong Broth, with White-wine and Vinegar, Mace, Salt, Nutmeg and Parsly minc'd, Barberries and drawn Butter; lay your Rabbits in a Dish, and pour it all over them, and garnish with slic'd Lemon and Barberi

An admirable Cullis.

TAke, according to the Quantity you wou'd make, three Pounds of lean Veal, with half a Pound of Ham ; cut it in slices, and lay it in the Stew-pan ; put to it a little sliced Onion, Carrot and Parsnip, then set it over your Stove ; when it begins to stick, and you find it has a good Colour, put to it a little melted Bacon, throw in a little Flower, and keep it moving ; wet it with strong Broth and Gravy, of each alike ; season it with four Cloves, half a Leek, some Parsly, a Bay Leaf, Truffels and Mushrooms minced finall, and the Crust of two or three *French* Rolls ; let all this simmer together near an Hour ; take out the Slices of Veal, that they may not discolour it ; then strain it through a Sieve : This may be used to all manner of Ragoo's.

To stew Pidgeons.

TAke twelve Pidgeons, with their Giblets, and quarter them, and put them in a Stew-pan, with four Blades of Mace, a little Pepper and Salt, with just Water sufficient to stew them without burning ; let your Fire be clear, and not fierce ; when they are tender, thicken the Liquor with the Yolks of two Eggs, six or seven Spoonfuls of sweet Cream,

Cream, a little Butter, and a little shred Thyme and Parsly; shake them all together, and garnish it with Lemon.

To Dress a Green Goose.

TAKE a Stew-pan of a convenient Size, and cut your Goose in two; put at the Bottom of your Pan, Bards of Bacon and Beef, with Onions, Savory, Thyme and Marjoram; with Carrots, Slices of Lemon; Pepper, Cloves and Salt: Put in the Goose over a good Charcoal Fire, till enough, often stir and turn it; then make a Ragoo of Green-Pease, toss'd up with a little Fresh-butter and Flower, a Bunch of Herbs, Salt and Pepper; moisten it with Gravy; and when you serve it, thicken it with the Yolk of two Eggs, beat in Cream: Dish up your Goose, and pour the Ragoo upon it.

This Ragoo serves for a Breast of Veal, or Pidgeons stew'd.

To Stew Wild-Fowl.

ROAST them till half enough, and cut them in pieces; set them over a Chafing-dish of Charcoal, with half a Pint of Claret, and the same Quantity of Beef-Gravy, first boil'd and season'd with Spice and Shalot; stew it in this Liquor till it's high colour'd, and well mix'd, and then serve it.

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A Fricassey of Lamb.

CUT a Hind-quarter of Lamb into thin Slices, and season it with Salt, Nutmeg, Mace, Pepper, sweet Herbs, and a Shalot, and fry them; toss them up in strong Broth, White-wine, Oysters, Balls and Palats; take either a little brown Butter, or an Egg or two to thicken it, or a bit of Butter roll'd in Flower: Garnish with slic'd Lemon.

To Roast a Hare.

LARD one Side of it, and not the other, then spit it; whilst it's roasting, baste it with Milk and Cream; serve it with thick Claret Sauce.

To Roast a Hare.

TAKE the Liver of a Hare, some fat Bacon, grated Bread, an Anchovy, Shalot, a little Winter-favory, and a little Nutmeg; beat these into a Paste; and put them in the Belly of the Hare; baste the Hare with Stale-beer; put a little bit of Bacon in the Pan; when it's half roasted, baste it with Butter. For Sauce, take melted Butter, and a little bit of Winter-favory.

Another

Another Way of Dressing a Hare.

Baste it with Stale-beer, till the Blood is wash'd off; then empty the Pan; put into it some Cream, a bit of Anchovy, a bit of fat Bacon, a little bit of Onion, and baste it with this till it's enough: Then take a little Butter, some of the Liquor out of the Pan, and mix it for Sauce. You may put the Pudding, as above, in the Belly of it.

To Roast a Hare.

Lard him with Bacon, and make a Pudding of grated Bread, the Heart and Liver parboil'd, and chopt small, with Beef-suet, and sweet Herbs, mix'd with Marrow, Cream, Nutmeg, Salt, Pepper and Eggs; sow up his Belly, and roast him. When 'tis done, for Sauce, draw up your Butter with Cream, or Gravy and Claret.

To make *Essence of Ham.*

TAKE a Quantity of Ham, and cut the Fat from the Lean, and cut them both thin, and beat them well with your Rolling-pin; then put them in your Stew-pan, with Carrots, Parsnips, Turnips and Onions, cut in thin Slices, and set it over a clear Fire, cover'd down close; when it sticks to the Pan,

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turn it, and drudge it with Flower, and pour
in a Quart of strong Broth, a Quart of Veal
Gravy; and put in two or three Truffels and
Mushrooms, six or seven Cloves, some Parsly,
Gives, Basil, a little Leek and Garlick, and
the Crusts of three *French* Rolls, and let it
simmer over a clear Stove, near an Hour, and
strain it through a Sieve, and pour it into
your Gallipots for use, and cover it with
Bladder and Leather.

Sauce for a Pheasant, or most Land Fowl.

CUT some White-bread very thin, and
boil it in clean Water, with two Onions
stuff'd with Cloves; some Gravy, White-
wine, half a Nutmeg grated, a little Pepper
and Salt, and strain it; then boil it up to a
good Thickness, and add the Yolks of three
Eggs, and a little Lemon, or Orange-Juice.

To Stew GIBLETS.

PARBOIL them, and toss them up in a Stew-
pan, as a Fricassee, and put into your
Stew-pan some good strong Broth; cover them
close, and let them stew gently, till the Broth
is near wasted: In the mean Time, take two
French Rolls, and let them simmer in strong
Broth; and when ready to serve, place them
in the middle of your Dish, and lay your
Giblets upon them, and round them; pour
on

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on some Mutton Gravy, made thus: Roast your Meat about half, then prick it and squeeze it in a Press, to force the Gravy out: Take two Spoonfuls of good Broth, wet your Meat with it, and press it again; salt it, and keep it in an Earthen Pot, and use it as you want it.

Salamongundy.

TAke some of the Flesh-part of a Turkey, and the like Quantity of a Chicken minced very small; a few hard Eggs, and half the Whites; some Anchovies, Capers, Mushrooms and Lemon-peel, minc'd very small; a little Sorrel, Cives, and Spinage: Mix, and mince, all these well together, and pour over it the Juice of Orange, Lemon, Oil and Vinegar, and serve it; Garnish with Barberries.





F I S H.

To Stew Carps an admirable Way.

S CRAPE and gut them, and put them into a Stew-pan with the Blood, and half a Pint of White-wine Vinegar, and as much Claret as will cover them, with a bundle of sweet Herbs, one Onion, two or three Anchovies, and *Jamaica* Pepper; set them over a Charcoal Fire, and let them stew gently; you must turn them two or three times; when they are ready, take them up out of the Liquor into a Dish, and keep them hot; then put in half a Pound of Butter, and the Yolks of two Eggs, and some Mushrooms, and shake it over the Fire to thicken; then pour it over the Fish. If you please, you may leave out the Blood, and put in Oysters and Shrimps.

To Stew Carps.

T Ake a Brace of living Carps, knock them on the Head, open the Bellies, and wash out the Blood with Vinegar and Salt; then cut them close to the Tail, and to the Bone,

Bone, and wash them clean; then put them in a broad Stew-pan, and put thereto a Quart of Claret, half a Pint of White-wine, half a Pint of Vinegar, a Pint of Water, a Faggot of Herbs, Nutmeg, large Mace, four or five Cloves, two or three Racers of Ginger, a little whole Pepper, an Anchovy, and cover them close; let them stew a Quarter of an Hour, then put to it the Blood of the Carp, and a Ladle of Butter, and stew it over a Charcoal Fire till enough; lay about it the Spawn, Melt and Liver; stick them on Toasts, and eat the Liquor, as Broth.

To Stew Carps-Royal.

Bleed them to death, and draw the Guts clean out of their Bellies, and wash them, and lay by the Melt; then steep them in Claret with Spice, an Onion, Horse-radish, and Lemon-peel, Salt, and White-wine Vinegar, and let them stew gently over a clear Fire, about half an Hour; then draw up some Butter kneaded in Flower, with some of the Liquor your Carps were stew'd in, with Anchovies, Oysters and Shrimps; then thicken it with Claret, and a little Flower, and lay some Sippets at the bottom of the Dish, and your Fish thereon; then pour in the Sauce; garnish with the Melt, fry'd in clarify'd Butter and Lemon.

A Carp larded with Eel in a Ragoo.

TAKE a large live Carp before he wastes, scale and slice him, from Head to Tail, in five or six Slices, on the one side, to the Bone; then take a good Silver Eel, and cut it as for Larding, as long and as thick as your little Finger, roll'd in sweet Herbs, Spice, and Bay-leaves powder'd; then lard it very thick on the slash'd Side; fry it in a good Pan of Lard; then make for it a Ragoo, with Gravy, White-wine Vinegar, Claret, the Spawn, Mushrooms, Capers, grated Nutmeg and Mace, a little Pepper and Salt; thicken it with brown Butter, and garnish it with slic'd Lemon.

To Butter Lobsters.

TAKE out all the Meat, and put it in a Sauce-pan, with a little season'd Gravy, a little Vinegar, and drawn Butter, and set it over a Fire for a little while; then fill your Shells, and put the rest in small Plates.

To Fry Eels.

STRIP them, take out the Bones, and cut them in Pieces, and lay them for about two Hours in Salt, Pepper, Bay-leaves, slic'd Onion, Vinegar, and Juice of Lemon; then
flower

flower them well, and fry them in clarify'd Butter, and serve them : Garnish the Dish as you please.

To Fry a Carp.

Scale and draw your Carp; slit it in two, and strew over it Salt; flower it very well, and fry it in Butter clarify'd: When it's fry'd, prepare a Ragoo of Mushrooms, the Melts of Carp, and Artichoke-bottoms; fry thin slices of Bread, and put them into the Sauce, with a little slic'd Onion and Capers; let them boil in it; then put your Carp in a Dish, with your Ragoo on it, and let your Garnish be fry'd Bread, and sliced Lemon. Serve it hot.

To Dress Cray-Fish.

Boil them in Water, pick out the Tails, and take away the small Claws, leave the large ones, but take the Shells from them; toss them up with fresh Butter, Mushrooms, and Truffels; moisten them with Fish-broth, and set them a simmering over a gentle clear Fire; when ready, thicken your Sauce over the Stove, with the Yolks of two Eggs, beat in Cream, mix'd with shred Parsly, and serve them.

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An admirable Way to Roast a Pike.

SPit your Pike at length, with a Splinter on each side, and a Bundle of sweet Herbs, and an Onion stuck full of Cloves, and three Bay-leaves in the Belly, and wound about with Thread to fasten it; then take a good bunch of sweet Herbs, and put Butter on them, and baste it with, instead of a Basting-Ladle, and so roast it: For the Sauce, have three Onions stuck with Cloves, boil'd in White-wine, Anchovies, Bay-leaves and Butter, thicken'd with grated Bread.

To Dress a Pike with Oysters.

First scale and gut it, and wash it clean, cut it in pieces, and put them into a Stew-pan, with White-wine, Parsly, Cives, Mushrooms, and Truffels; all of them hash'd together, with Salt, Pepper and Butter, and set it over a Stove to stew; blanch some Oysters in Water, and a little Verjuice; then throw them, with their own Liquor, into the Stew-pan, but not till the Pike is near enough; when done, serve it, garnishing your Dish with slic'd Lemon.

To Roast a Pike.

Scale and flash a Pike from Head to Tail, lard it with Eels Flesh, roll'd in sweet Herbs and Spice, and baste and bread it; roast it at length, or turn his Tail into his Mouth, and set it in the Oven: Let your Sauce be Butter, Anchovies, the Row and Melt, with Mushrooms, Capers, and Oysters.

A Pudding for the Belly of a Pike.

Take Crumbs of Bread, finely grated, work'd up in a Lump, with Butter, and season'd with a little Anchovy, finely shred, a little Onion shred, and sweet Herbs, with a little grated Nutmeg, and the Liver of the Fish. *N. B.* The Liver is not always put in.

To Boil a Cod's Head.

SET your Kettle on the Fire, with Water, Vinegar and Salt, a Faggot of sweet Herbs, and a large Onion; when the Liquor boils, put in the Head, on a Fish-plate; in the Boiling, put in cold Water and Vinegar; when it's boil'd, drain it well; and for the Sauce, take Gravy and Claret, boil'd up with a Faggot of sweet Herbs, and an Onion, two or three Anchovies, drawn up with two Pound of Butter, half a Pint of Shrimps, and

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and the Meat of a Lobster shred fine; then put the Head in a Dish, pour the Sauce thereon, stick small Toasts on the Head, and lay about it the Spawn, Milt and Liver; garnish it with Parsly boil'd, Barberries and Lemon.

To Stew Oysters.

TAKE a Quart of Oysters (*Melton*, if you can get them) and clean them well from bits of Shells and Dirt, in their own Liquor; then strain that Liquor, and throw in a little Mace and Nutmeg, and scum them clean; when they are near enough, put to them a little Parsly shred very fine, the Yolks of four or five Eggs, and half a Pound of Butter; shake it continually, or it will burn.

To Stew Barbels.

FIRST scale and wash your Barbels, put them into a Stew-pan, with White-wine, or Claret, fresh Butter, Salt, Pepper, and a Faggot of sweet Herbs; when they are ready, knead a bit of Butter in a little fine Flower, and put it in to thicken your Sauce, and serve it,

To Dress Plaice an admirable Way.

THE Plaice being gutted, wash'd, and well dry'd, lay them in a Stew-pan, season them with Salt, Pepper, Onion, slic'd Lemon, Bay-leaf, Cives and Parsly, with a little White-wine Vinegar, and set them a stewing; when enough, take them off, and let them stand in the Liquor a little to relish it; then put into a Sauce-pan some fresh Butter, two Anchovies, some Capers, some whole Cives; season it with Salt, Pepper, and Nutmeg; add a little Flower, a little Vinegar and Water; keep turning the Sauce over the Stove, and when it's ready, take your Fish out of the Liquor, drain them well, lay them in a Dish, and pour your Sauce on them.

To Broil Chubs.

WHen you have scalded the Chub, cut off his Tail and Fins, wash him clean, and slit him through the middle; then cut it three or four times on the Back, and broil it over Charcoal; while it's broiling, baste it with good Butter, mingled with Salt, and some Thyme shred fine.

To

To Stew Oysters.

LET a Pint of Oysters be set over the Fire, in their Liquor, with half a Pint of White-wine, a Lump of sweet Butter, some Salt, a little white Pepper and Mace; stew them gently, half an Hour, then add more Butter, and toss them altogether: As soon as it's melted, turn out your Oysters, &c. upon toasted Sippets, and serve it.

To Fry Oysters for Garnish for Fish or Hash.

FIRST wash them clean in their own Liquor, and dry them very well; then beat up the Yolks of four Eggs, with Spice and Salt, very fine, and flower to make it thick enough to hang on the Oysters; fry them with a quick clear Fire in clarify'd Beef-suet.

To make Petty-Patties of Fish.

TAKE the Flesh of three Carps, four Eels, and three Tenches, and some Mushrooms half stew'd; mince all this with Parsly, Salt and Pepper, Nutmeg and Cloves, all pounded in a Mortar, and as much Butter as Fish; make your Petties of Puff-paste, as before describ'd, and bake them.

To butter Shrimps.

TAKE a Quart of Shrimps; and stew them in half a Pint of White-wine, with a Nutmeg; beat up four Eggs, with a little White-wine, and a Quarter of a Pound of sweet Butter; then shake them well, and pour them into a Dish, Sippets being laid at the Bottom.

To Stew Tench.

CUT your Tench, and wash them clean, fry them in brown Butter, then stew them with White-wine, Verjuice, a Faggot of Herbs, Salt, Pepper, Nutmeg, a Bay-leaf, and a little Flower: When the Fish is enough, put in Oysters, Capers, Ketchup, and Lemon: Garnish your Dish with crispt Bread.

A Fowl of Salmon boil'd.

TAKE a Faggot of sweet Herbs, a little Lemon-peel, some Mace, Pepper, Salt and Nutmeg, two Quarts of Water, a Pint of Vinegar, an Onion stuck with Cloves, and set these over the Fire to boil a good while; then put in your Fish; half a Quarter boils it; take it up and drain it: For Sauce take strong Broth, two Anchovies boil'd, and strain'd, half a Pint of Claret, a little Lemon-Juice, a Pound of Butter, a little Flower,
with

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with some Shrimps toss'd up therein ; pour this on the Fish ; garnish with Lemon-Peel.

Oyster Petty-Patties.

TAke as many Oysters as you wou'd make Patties, then mince the Melts and the Flesh of Carps, Tenches, Pikes and Eels, season'd with Pepper, Salt, pounded Cloves and White-wine ; wrap up your Oysters in it, and put one in each Patty, with a little sweet Butter, and use them for Garnishing, or small Plates.

To Stew Flounders.

TAke small Flounders, and put them in a Stew-pan, with as much Water as will cover them ; put into the Liquor a Blade of Mace, some Salt, a bit of Lemon-Peel, and a Spoonful of Lemon-Juice ; when just done, pour off the Liquor into a Sauce-pan, and melt your Butter with it ; put in a piece of Anchovy, a bit of Shalot, Mushrooms, and Ketchup ; draw it thick ; Dish your Fish with Sippets of Bread, and pour your Sauce over it.

To

To make an excellent Sauce for Salmon.

PUT into the Liquor of the Salmon, when you boil it, Salt, Vinegar and Mace; take a quarter of a Pint of the Liquor, and draw your Butter with it; mince into it an Anchovy wash'd clean, some Lemon-Juice and Nutmeg, half a Pint of Shrimps; two Spoonfuls of White-wine, with Ketchup and Mushrooms.

To dress Crabs.

TAKE out the Meat, and cleanse it from the Skins; put it into a Stew-Pan, with a quarter of a Pint of White-wine, some Crumbs of White-bread, an Anchovy, and a little Nutmeg; set them over a gentle Charcoal Fire, with the Yolk of an Egg beat into it, a little Pepper, and stir altogether, and serve them.

To Marinate Roaches.

STEEP them in the best Sallet-Oil, with White-wine and Lemon-Juice, a little grated Rosemary, and a little Pepper; throw some grated Bread over them, and bake them in a slow Oven, till enough, and set them in a Dish, garnish'd with Parsly and fry'd Bread, and serve them.

E

To

To dress Smelts.

LET them stew in a Pan, with Butter, White-wine, a piece of Lemon, a little Flower and Nutmeg, and serve them up with Capers.

To dress Lampreys.

LET them bleed, and save their Blood; then cleanse them from Slime in warm Water, and cut them in pieces, which are to be stewed in a Pan with White-wine, clarify'd Butter, Salt, Pepper, a Bunch of Herbs, and a Bay-Leaf; then put in the Blood, with a little fry'd Flower and Capers, and garnish with Lemon slices.

To broil Mulletts.

First scale and cut them, and gash them on the Sides; then broil them over a clear Fire, rubbing them with Butter till enough. For the Sauce, take some clarify'd Butter, a little Flower, Capers, Ketchup, a Faggot of Herbs, Salt, Pepper, Nutmeg, and Orange-Juice, and serve them.

To

To make a good Sauce for all fresh Fish.

TAKE two Anchovies, and boil them in a little White-wine a quarter of an Hour, with a little Shalot cut thin; then melt your Butter very thick, and put in a Pint of pick'd Shrimps, and give them a Heat in the Butter, and pour them upon the Fish; you may add Oyster Liquor, if you will.

A Ragoo of Muscles.

FIRST wash and scrape them clean, and see there's no Crabs in them, and tofs them up in a Sauce-pan, with Savory Herbs and Parsly, shred very small, season'd with Salt, Pepper, Nutmeg, and fresh Butter: When the Liquor is wasted away, put in some Juice of Lemon, and throw in a little Butter, kneaded in Flower, to thicken and make it brown, and serve them.





Ragoo's, Balls, Forc'd-Meats, Harshes, &c.

A Ragoo of Sweet-breads.

LARD and force the Sweet-breads with Mushrooms, the tender Ends of shiver'd Pallats, Cocks-combs boil'd tender, and beat them in a Mortar, mix'd with fine Herbs and Spice, a little grated Bread, and an Egg or two; then fry them thus forc'd, and toss them up in Gravy, Claret, White-wine, with Cocks-combs, Mushrooms, Spice and Oysters, a dic'd Lemon; thicken it with brown Butter, and garnish it with slic'd Lemon and Barberries.

A Ragoo of a Breast of Veal.

BOne a Breast of Veal, and cut out a handsome square Piece, then cut the other Parts into small Pieces, brown it in Butter; then stew and toss them up in a Pint of Gravy, strong Broth, a little Claret and White-wine, an Onion, and two or three Anchovies, Cocks-combs, Lamb-stones and Sweet-breads
blanch'd

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blanch'd and slic'd with Balls, Oysters, Truffels, Morells and Mushrooms; a little Pepper, Salt, Mace, Nutmeg and Lemon-Juice; thicken it with brown Butter; put the Ragoo in the Dish, and lay on the square Piece, dic'd Lemon, Sweet-breads, Sippets and Bacon fry'd in the Batter of Eggs; garnish with slic'd Orange, and serve it.

To Ragoo a Breast of Veal another Way.

TAKE a Breast of Veal, cut off the Neck and Flap, then stuff it with Forc'd-Meat, and lay it to roast half an Hour; then take some strong Gravy, and a Stew-pan big enough for the Veal, and burn some Butter in it till it's brown; then shake in Flower to thicken your Butter, and put in the Gravy, and let it boil; put in some Anchovies; stuff a large Onion with Cloves, and put it in; season it to your Taste, with Pepper, Salt and Nutmeg, and put in your Veal; let it stew till enough; make your Forc'd-Meat of Veal, Bacon, Beef-Suet, season'd with Pepper, Salt, Anchovy, Thyme and Parsly; put in two or three Eggs, and thicken it up with White-bread Crumbs: Make your Forc'd-Meat before you roast your Veal, and stuff all the way up the Brisket. Fry Balls for your Sauce, and take out the Onion, and add Lemon.

A Ragoo for set Dishes.

TAKE Claret, Gravy, sweet Herbs, Pepper, Mace, Nutmeg and Salt; tost up in Lamb-stones, Cocks-combs boil'd, blanch'd and slic'd, with Sweet-breads slic'd; Oysters, Mushrooms, Truffels and Morells; thicken these with brown Butter, and use it when call'd for.

Bombarded Veal.

TAKE a Fillet of Veal, cut out of it five lean Pieces, as thick as your Hand, roll them up round a little; then lard them very thick on the round Side; then boil five Sheeps Tongues, lard and blanch them; make a well-season'd Force-Meat with Veal, lean Bacon, Beef-suet, and an Anchovy; roll it up in a Ball; then make another tender Forc'd-Meat with Veal, fat Bacon, Beef-Suet, Mushrooms, Spinage, Parsly, Thyme, sweet Marjoram, Winter Savory, and green Onions; season and beat it, then put the Forc'd-Balls into part of this Forc'd-Meat, and put it into a Veal Caul, and bake it in a little Pot; then roll up the other part, which is left in another Caul, wet with the Batter of Eggs; roll it up like a *Polonia* Sausage; tie it at both Ends, and slightly round, and boil it. Your Forc'd-Ball being bak'd, put it in
the

the middle of the Dish, and your larded Veal being stew'd in strong Broth, and fry'd in the Batter of Eggs, lay round it, and the Tongues fry'd brown between each; then pour on a Ragoo, and lay about it the other Forc'd-Meat; cut as thin as a Half-Crown, and fry'd in the Batter of Eggs; squeeze on it an Orange, and garnish it with slic'd Orange and Lemon.

To make a good Forc'd-Meat, to be used as Occasion requires.

TAKE four Pound of a Leg or Fillet of Veal, and two Pound of fat Bacon, two Pound of the best Suet; boil them over a clear Fire three Quarters of an Hour, and throw them into cold Water, least your fat Bacon shou'd dissolve in mincing: Mince all these very fine, each separate, and then altogether; then take the Crum of four *French* Rolls soak'd in Milk, sixteen Eggs raw, Pepper, Salt, Onion and Parsly, according to your Palate, half an Nutmeg; and put all these, with the above Ingredients, into a Mortar, and pound them very fine, and keep it for your Use: This may be us'd for most Dishes; indeed in Pies, Eggs are not proper.

Olives of Veal.

TAke ten or twelve *Scotch* Collops, and wash them over with the Batter of Eggs, and season them, and lay over them a little Forc'd-Meat, and roll them up, and roast them; make for them a Ragoo, and garnish the Dish with slic'd Orange.

Olives of Veal another Way.

TAke the Flesh of a Fillet of Veal, with some Marrow, two Anchovies, the Yolks of two hard Eggs, a few Mushrooms and Oysters, a little Thyme, Marjoram, Parsly and Spinage, Lemon-peel, Salt, Pepper, Nutmeg and Mace finely beaten; then take your Veal Caul, and lay several Lays of middling Bacon, and of the Ingredients above, one upon another, and roll all up in the Caul, to be roasted or bak'd; and when it's enough, cut it in thin Slices, and serve it in a Dish of strong Gravy.

To make Olives of Veal.

TAke a Leg of Veal, and cut off the Flesh in thin Slices; take Thyme, Marjoram, Parsly, Marrow, Cloves, Mace, Nutmeg and Salt; chop all these together, and roll them up in some of the long pieces; then spit

spit them on a Bird-spit, and tie them on ; and when they are roasted, make Sauce for them of Butter, and the Juice of two or three Oranges.

An admirable Way of dressing Collops.

TAKE a Leg of Veal, cut it in thin Slices, and hack them with the back of a Knife ; then lard them thin with Bacon ; then take a few sweet Herbs, and some Nutmeg cut small, strew over the Meat, and flower them, and a little Salt ; then take them and fry them brown in sweet Butter. For the Sauce take half a Pint of Gravy, a Quarter of a Pint of Claret, one Anchovy, one Shalot ; shred them and boil them together ; then put in a Quarter of a Pound of sweet Butter, the Yolks of two Eggs well beaten ; then pour out the Butter you fry'd them in, if any is left, and put in your Sauce, and shake it together ; Dish them up very hot, with Lamb-stones and Sweet-breads, fry'd brown ; garnish your Dish with Lemons, or Truffels and Morels.

Scotch-Collops another Way.

CUT a Fillet of Veal in thin Slices ; cut off the Skin and Fat, lard them with Bacon, make three Pints of Gravy, as for Soop ; flower your Collops, and fry them brown, and lay them by ; then take a Quarter

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ter of a Pound of Butter, and put it into a deep Stew-pan; let it melt, and strew in a handful of Flower, shaking and stirring it till it's brown; then put in the Gravy, and one whole small Onion, a bunch of Herbs, which must be soon taken out; let it boil a little, and put in the Collops to stew half a Quarter of an Hour; put in Balls of Fore'-Meat ready fry'd; beat the Yolks of two Eggs; break into them six Ounces of Butter, a little Vinegar; take up a little Liquor out of the Stew-pot, and mix with it; then pour it all in, and shake them well together; take out the Collops, lay them on the Dish, and let the Sauce thicken a little more, and pour it over the Meat: You may add fry'd Bacon and Pallats; put in the Juice of a Lemon.

White Scorch'd Collops.

CUT your Veal in thin Slices, larded with Bacon; season it with Cloves, Mace, sweet Herbs, and grated Bread; stew the Nuckle with as little Broth as you can, a bunch of sweet Herbs, a little Cloves and Mace; then take a Pint of it, and put in two Anchovies, a quarter of a Pint of White-wine; thicken it up with the Yolks of three Eggs, and a piece of Butter,

Scotch

Scotch Collops an excellent Way.

TAKE the Flesh-part of a Leg of Veal, and lard it with Bacon, as much as you think fit, slic'd very thin; then take have a Pint of Ale, and do the Veal in it, till the Blood be out; then pour out the Ale into a Porringer, and take a little Thyme, Savory, and sweet Marjoram chopp'd small; strew it over the Veal, and fry it in Butter, and flower it a little, till enough; then put it into a Dish; put the Butter away, and fry thin bits of Bacon, and lay in the middle of the Dish. For the Sauce, put into the Ale four Anchovies, and a little White-wine, the Yolks of two Eggs, a little Nutmeg, or Pepper: Melt the Anchovies before you put in the Eggs; and when it begins to thicken, put in a piece of Butter, and shake it about till it be melted; then pour it over your Meat. You may do it in Gravy instead of Ale; melt your Anchovies in White-wine.

Sweet Balls.

TAKE part of a Leg of Veal or Lamb, and mince it with the like Quantity of Beef-Suet, with three quarters of a Pound of Currants; season it with Mace, Nutmeg, Sugar, Salt and Cinnamon, a little Lemon-Peel; mix it well together into sweet Balls.

To

To make Savory Balls.

TAke the Flesh of Fowl, Beef-suet and Marrow, of each the like Quantity; seven Oysters, a little lean Bacon, with sweet Herbs, Pepper, Salt, Nutmeg and Mace; pound them, and make it up into Balls.

To make Force-Meat Balls.

TAke a Pound of Veal, and the same Weight of Beef-suet, and a bit of Bacon, fhred altogether; beat it in a Mortar, very fine; then season it with sweet Herbs, Pepper, Salt, Cloves, Mace and Nutmegs; and when you roll it up to fry, add the Yolks of two or thee Eggs to bind it; you may add Oysters, or Marrow, at an Entertainment.

To Ragoo a Breast of Veal very good.

First parboil your Veal, then lard it with Bacon, and rub it over with the Yolk of Eggs; put it on the Spit, and brown it; then take it up, and put it into a Stew-pan, and stew it strong Broth: For the Sauce, take some Gravy and Shalot, Claret, and an Anchovy, and a little Butter, and the Yolk of an Egg; fry some Lamb-stones and Sweet-breads, and a Beef's Pallat boil'd tender, and cut in long Slices; lay these on the
Veal,

Veal, and about the Dish garnish Lemon, and pour the Sauce over the Meat, and serve it.

To make a Ragoo of Ham, with sweet Sauce.

TAKE a few Slices of unboil'd Ham, and tofs them up in a Pan; make your Sauce with Cinnamon, Sugar, grated Mac-karoon, a little red Wine, and some pounded white Pepper : When it's ready, put Slices of Bacon to your Sauce, and squeeze in the Juice of Lemon or Orange.

To Hash a Calf's Head.

THE Calf's Head being slit and clean'd, and half boil'd, and cold, cut one Side into thin Slices, fry it in a Pan of Butter; then having a Tofs-pan on the Stove, with a Pint of Gravy, a Pint of strong Broth, a quarter of a Pint of Claret, and as much White-wine, a few Savory Balls, and a Pint of Oysters, with Lamb-stones and Sweet-breads, boil'd and blanch'd, and slic'd with Mushrooms and Truffels, two or three Anchovies, with two Shalots, and a Faggot of sweet Herbs tofs'd up and stew'd together; season it with Nutmeg, Mace, Pepper and Salt; then scotch the other Side, a-crofs, and a-crofs; flower, baste, and broil it: The Hash

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Hash being thicken'd with brown Butter, put it in the Dish; lay about it fry'd Balls, and the Tongue slic'd and larded with Bacon and Lemon-peel; then fry, in the Batter of Eggs, slic'd Sweet-breads, carv'd Sippets and Oysters; lay in the Head, and place these about the Dish, and garnish it with slic'd Orange.

To Hash a Calf's Head another Way.

BOil your Calf's Head till the Meat is near enough for eating, take it up, and cut it into thin Slices; then put to it half a Pint of White-wine, and three quarters of a Pint of good Gravy: Put to this Liquor two Anchovies, half a Nutmeg, a little Mace, and a small Onion stuck with Cloves; boil this up in the Liquor, a quarter of an Hour; then strain it, and let it boil gently again; then put in your Meat, with a little Salt, and some Lemon-peel shred fine, and let it stew a little: Mix the Brains with the Yolks of Eggs, and fry them for Garnish; when your Head is ready, shake in a bit of Butter, and serve it up.

An admirable Way to roast a Calf's Head.

TAKE a Calf's, with the Skin on, and scald it, and boil it an Hour and Half; when cold, lard it with Lemon-peel, and then spit it; when it's enough, make good savory Sauce, as you do for a hash'd Head, and put into it Forc'd-Meat Balls, fry'd Sweet-breads, Eggs and Clary, a little Bacon, some Truffels and Morels, Mushrooms and Oysters, and a little Lemon-Juice, and mix it all well together, with the Sauce, and pour over the Head. *N. B.* It may be done as well with the Skin off, as it comes from the Butchers.

To Roast Tripe.

TAKE the best Roll of Tripe you can get, and put it into Water and Salt, for twelve Hours; then take it out, and dry it very well, and cut it in half. For your Seasoning, take some Suet, Thyme, Parsly and Bread, crumbl'd fine, of each an equal Quantity; a little Lemon-peel, Pepper, Salt and Nutmeg: Mix these well altogether, with the Yolk of an Egg; then take half your Tripe, and spread the above Ingredients upon it, on the fat Side; then put the other half upon it, and roll it as hard as you can, and bind it with a Fillet, and then put the Spit through

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through it, and baste it with Butter ; it will
take as much Roasting as a Fillet of Veal.
The Sauce is only Butter and Gravy : When
'tis done, take off the Fillet, and serve it.

To Hash a Shoulder of Mutton.

LET your Shoulder be half roasted, and
cut it in very thin Slices ; then take a
Glas of Claret, a Blade of Mace, two An-
chovies, a few Capers, a Shalot, Salt, a
Sprig of Thyme, Savory and Lemon-peel,
and let it stand cover'd half an Hour ; and
when enough, shake it up with some Capers,
and serve it.

To Stew Beef-Stakes.

TAke Beef-Stakes off the Rib, and half
broil them, and put them in your Stew-
pan, cover'd with Gravy ; let them be well
season'd with Pepper and Salt ; roll up a bit
of Butter in Flower, and the Yolk of an Egg,
and throw it in ; serve it with a few Capers
thrown over it.

A Mutton Hash.

TAke a roasted Leg of Mutton, take off
all the Skin, and cut the Meat from the
Bone in thin Slices, and strew upon it some
Cives and Parsly, with some Truffels and
Mush-

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Mushrooms cut pretty small; then put it altogether into a Sauce-pan, with some Pepper and Salt, and a Slice or two of Lemon, with the Rind taken off. Put some good Gravy, and give it two or three Turns over the Stove; thicken it with a Cullis, and serve it.

To Dress Veal, or Mutton-Cutlets.

BOil them in Water till enough, and dip them in Batter of Eggs; then fry them in Lard, and serve them with Salt, Pepper and Verjuice, and garnish with slic'd Lemon and Orange.

To Boil a Leg of Mutton.

Lard your Mutton with Lemon-peel and Beet-root, and boil it as usual. For Sauce, take strong Broth and White-wine, Gravy, Oysters, Anchovies, an Onion, a Faggot of Herbs, Pepper, Salt and Mace, and a piece of Butter roll'd up in Flower.

Mutton-Cutlets the French Way.

Seaſon your Cutlets with Pepper, Salt, Nutmeg and ſweet Herbs; then dip two ſcotch'd Collops in the Batter of Eggs, and clap on each ſide of each Cullet, and then a Raſher of Bacon each ſide again: Broil them, or bake them in a ſlow Oven; when they are
F done,

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done, take off the Bacon, and send up your Collops and Cutlets in a Ragoo, and garnish them with slic'd Orange and Lemon.

To Hash Mutton.

Roast a Leg of Mutton, take all the Skin off, and cut the Flesh from the Bones, and lay it on your Dresser, with some Cives, a little fresh Parsly, a little boil'd Ham, with Mushrooms and Truffels raw; hash it well together, often stirring it; put it into your Sauce-pan, season it with Pepper and Salt to your Palate, and a slice of Lemon; pour into it some Veal-gravy, and bind it with a Cullis; then heat it over a Stove, and serve it warm in finall Dishes.

To Hash cold Mutton.

TAke Gravy, Oyster-Liquor, Anchovies and Nutmeg, according to the Quantity of Meat, and boil it up; then strew in your Meat, and give it a Heat or two; put in half a Pound of sweet Butter, and half a Pint of White-wine, and send it to the Table: Garnish the Dish with Raspins of *French Bread* and Lemon.

A Regalia of Cucumbers.

TAke twelve Cucumbers, and slice them as for eating; put them in a coarse Cloath, beat and squeeze them till dry, then flower and fry them brown; add to them half a quarter of a Pint of Claret, a quarter of half a Pint of Gravy, a little Pepper, Salt, Cloves, Nutmeg and Mace; a little sweet Butter, kneaded in Flower, and tofs them all up. They are Sauce for Lamb or Mutton.

A Leg of Mutton Forc'd.

TAke the Meat of the Leg, close to the Skin and Bone, mince it with a Pound of Beef-suet, some Thyme and Parsly, and a little Onion; beat it in a Mortar, with Pepper, Salt, Cloves and Nutmeg, and two Anchovies; then wash the Inside of the Skin with the Batter of Eggs, and fill it; drudge it with Flower, and bake it. For the Sauce, season'd Gravy, and the above Regalia of Cucumbers.

To Dress Colliflowers with Butter.

First pick them very clean, and boil them over a quick Fire with Water, Salt, and a few Cloves; when tender, drain them well, and lay them in little Dishes. Take

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for Sauce, which must be very thick, Butter,
Vinegar, Salt, Nutmeg, a little Pepper and
slic'd Lemon. Roll up your Butter in Flower
to thicken the Sauce.

To Roast Venison.

AFTER your Haunch is spitted, beat the
Whites of three or four Eggs, and
sprinkle in some of the best Flower, and rub
it over your Meat with a Feather; baste it
with sweet Butter, and drudge it with Flower.
For your Sauce boil Claret, a little Pepper,
Mace, Salt, Gravy and Butter; thicken it
with grated Bread.

Artichokes with Cream.

FIRST boil them, and when enough, tosse
them up with sweet Butter in a Stew;
add to them some Cream, with a little
Parsly and Cives; put in a Yolk of an Egg
to thicken the Sauce, with a little grated
Nutmeg and Salt.

To make Mustard.

CHUSE good clear Seed, and pick it and
wash it clean in cold Water; drain it,
and rub it very dry in a clean Cloth; then
pound it in a Mortar, with the best White-
wine Vinegar, and strain it, not too thin, and
keep

keep it always close cover'd, or it will lose its Strength.

To Dress Spinage and Eggs.

First pick your Spinage, and wash it well, and let it blanch a quarter of an Hour in boiling Spring-water; strain it well, and squeeze all the Water from it, mince it fine; if about the bigness of a Roll, put to it half a Pint of good Cream, a little Pepper and Salt, with grated Nutmeg, and a quarter of a Pound of sweet Butter; stew it over Charcoal a quarter of an Hour, then put it in the Dish, and lay over it six or eight poach'd Eggs, and garnish it with thin Slices of *French* Bread, fry'd brown.

Alamode Beef to eat hot.

TAke a Rump of Beef, season it with Spice, and stew it in strong Broth, with sweet Herbs and Onion, and a Bay-leaf, an Hour before you take it up; then put in some Anchovy and Claret; it must stew four or five Hours; then put in a little Salt, and serve it up with the Liquor, not too hot, with Lemon and Barberries.

Alamode Beef another Way.

TAKE some Buttock of Beef, and lay it in Salt-petre all Night; then lard it with Bacon, and season it with Spice, and stew it with strong Broth, with sweet Herbs and Claret, and a Bay-leaf or two; you may put in an Onion, and an Anchovy, and stew it five Hours, and serve it hot with the Liquor, which must not be too much.

To make Eggs eat like Mushrooms.

TAKE six Eggs, and boil them hard, peel them, and cut them in thin Slices; put a quarter of a Pound of Butter into the Frying-pan, and make it hot; then put in your Eggs, and fry them quick, for half a quarter of an Hour; throw over them a little Salt, Pepper and Nutmeg. For Sauce, take half a Pint of White-wine, the Juice of a Lemon, a Shalot shred small, a quarter of a Pound of Butter, and stir it altogether, and lay it on Sippets, and serve it.

Portugal Beef.

BROWN the Thin of a Rump of Beef in a Pan of brown Butter, and force the Lean of it with Suet, Bacon, boil'd Chestnuts, Anchovies, an Onion, and season it;
stew

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stew it in a Pan of strong Broth, and make for it a Ragoo with Gravy, pickl'd Gerkins, and boil'd Chesnuts; thicken it with brown Butter, and garnish it with slic'd Lemon.

To dry Beef after the Dutch Way.

TAKE the best part of the Buttock of a fat Ox, and cut it in what Shape you please; then take a Quart of Petre Salt, and as much good Bay-salt, as will salt it very well, and let it stand in a cold Cellar ten Days in Salt, in which Time you must turn it and rub in the Salt; then take it out of the Brine, and hang it in a Chimney where a Wood Fire is kept, for a Month; in which Time it will be dry, and will keep a Twelve-month. When you eat it, boil it tender; and when cold, cut it in thin Shivers, and eat it with Vinegar, and sweet Bread and Butter.

An admirable Way of Boiling a Rump of Beef.

TAKE common Salt, all sorts of Pot-herbs, and a little Salt Petre, and rub your Beef all over with, and let it lie three or four Days; put it in a large Pot, with Water, over a good Fire, and put in Onions, Carrots, Garden Herbs, Cloves, Pepper and Salt; boil your Beef, and when ready, lay it in a Dish, garnish'd with green Parsly, and serve it,

To Dress a Brisket of Beef.

HAlf boil a Brisket of Beef, then take it up, and lard it with Bacon, and let the Lardoons be well seasoned with Spices and Herbs; then spit it, and lay it down to roast, and have in your Dripping-pan a Marinade made of Vinegar, Pepper, Salt, Spice, Onions, and the Rind of Orange and Lemon; make a little Broom with Rosemary and Sage, and keep basting of the Beef with the Broom, by dipping of it in your Marinade all the while it's roasting; and when it's done, thicken your Marinade with Chippings of Bread, and put in some good Gravy; but remember to take off the Fat, that the Sauce be not greasy, and pour the Sauce in the Dish, and lay the meat upon it, and garnish the Dish as you like, and send it hot to Table.

Butter'd Artichokes.

TAke young Artichokes and boil them in Water and Salt; then take away the Chokes, and make your Sauce with fresh Butter, Vinegar, Salt, and a little Nutmeg; add a little Flower to thicken the Sauce.

Beef Alamode, another Way.

TAke a good Buttock of Beef, larded with great Lards, roll'd up in Nutmeg, Pepper and Salt, minc'd Parsly, Thyme and green Onions; put it in a great Sauce-pan, and cover it close with coarse Paste: When 'tis half done, turn it, and let it stand over the Fire, on a Stove, twelve Hours, or in an Oven. This is fit to eat hot or cold; if to be eat hot, you may slice it out when 'tis cold, and toss it up in a Ragoo.

To Stew a Rump of Beef.

TAke an Oval Stew-pan, with a close Cover, lay in a Rump of Beef, but cut off the Bone; cover the Beef with Water, put in a spoonful of whole Pepper, two Onions, a bunch of Sweet-Marjoram, Savory, Thyme and Parsly, half a Pint of Vinegar, a Pint of Claret, and season it with Salt; set it on the Stove, close cover'd, to stew four Hours, shaking it sometimes, and turning it four or five times; if it be too dry, pour in warm Water; make Gravy as for Soop, and put in three Quarts of it; keep it stewing till Dinner is near ready, then stew twelve Turnips, cut the broad Way in four Slices, and flower them well, and fry them at twice in boiling Beef-suet, and drain them.

When

74 COURT COOKERY: Or,

When the Beef is tender, put it dry in the Dish, and put the Turnips into the Gravy; shake them together, and let them heat over the Fire, and pour it over the Beef; melt two Ounces of Butter in the Pan, where you shook up the Turnips, and a little Gravy, and pour all over the Beef, and serve it.

A Leg of Mutton the French Way.

Lard your Meat with Bacon, half roast it, and draw it off the Spit, and put it in as small a Pot as will boil it; put to it a Quart of White-wine, strong Broth, a Pint of Vinegar, whole Spice, Bay-leaves, Sweet-Marjoram, Winter-Savory, and green Onions. When the Meat is ready, make Sauce with some of the Liquor, Mushrooms, dic'd Lemon, two or three Anchovies; thicken it with brown Butter, and garnish with slic'd Lemon.

A Leg of Mutton another French Way.

Lard your Mutton, and take Slices of Veal, with Bacon roll'd up in Spice and sweet Herbs, and brown them in melted Butter; boil the Leg in strong Broth, with all sorts of Herbs, and an Onion stuck with Cloves; when 'tis ready, lay it in the Dish; lay round it the Collops; then pour on a Ragoo, and garnish with slic'd Orange,

To Roast a Tongue and Udder.

BOil the Tongue a little, blanch it, and lard with Bacon, the length of an Inch, being first season'd with Nutmeg, Pepper and Cinnamon, and stuff the Udder full of Cloves; then spit and roast them; baste them with sweet Butter, and serve them up with Claret Sauce; garnish with slic'd Lemon.

To Fry Beef.

HAVING cut a Piece of the Rump into Stakes, let them be beaten with a Rolling-Pin, and fry'd in half a Pint of Ale; then season it with Salt, Nutmeg, a Shalot, Thyme, Parsly and Savory shred fine. For your Sauce, roll a piece of Butter in Flower, and shake it up thick, and pour into it.

Carbonaded Mutton.

CUT a Joint of Mutton into thin Slices, as if for broiling, and fry them in melted Lard, before they are stew'd in Broth, with Salt, Pepper, Cloves, a bunch of Herbs and Mushrooms; then flower it a little to thicken it; Garnish your Dish with Mushrooms and fry'd Bread, and serve it with Capers, and a little Lemon-Juice.

To

To roll a Breast of Mutton.

BOne the Mutton, and make a favory Forc'd-Meat, wash it over with the Batter of Eggs; then spread the Forc'd-Meat on it, and roll it into a Collar, and bind it with Pack-thread; roast it till enough, and put under it the Regalia of Cucumbers.

A Shoulder of Mutton in Blood.

WHen you kill your Mutton, save the Blood, take out all the Knots and Strings; take a little grated Bread, Sweet-Marjoram, Thyme, and other sweet Herbs; wash them and dry them in a Cloath, shred them very small, with a little grated Nutmeg; mix all these in a little warm Blood of the Sheep, and stuff the Shoulder with it very much; lay it in steep, five Hours, with the rest of the Blood; then lay the Shoulder in the Caul, sprinkle it with Blood, and roast it; let it be well roasted, and serve it with Venison Sauce.

To Dress Asparagus.

BOil your Asparagus in Water and Salt, take care and not do them too much; when they are enough, let them be well drain'd, and lay them in a Dish: Let your
Sauce

The Compleat English COOK. 77

Sauce be Butter, Vinegar, Salt and Nutmeg, and the Yolk of an Egg to thicken it ; move it continually, and pour it on your Grasse, and serve it ; first lay crispt Bread in the Dish.

To make good Pancakes.

TAKE a Pint of thick Cream, three or four spoonfuls of Sack, and half a Pint of the best Flower, six Eggs, but three Whites, a small Nutmeg grated, a quarter of a Pound of melted Butter, a little Salt and Sixpenny Sugar ; fry these thin over a clear Fire, in a dry Pan.

Queens Pancakes.

TAKE six Eggs, well beat, and a Pound and half of Flower, mix'd together with Cream, and a Pound of sweet Butter melted, and one Nutmeg grated ; fry them in a Pan, without any thing in it, on a quick Fire.

Veal Alamode.

TAKE a good Fillet of Veal, interlarded as your Beef, add to the Stewing of it a little White-wine ; when 'tis cold, you may slice it out thin, and tosse it up in Ragoo of Mushrooms, &c.

To

To Clarify Butter.

Melt your Butter in a large glaz'd Pot, on a gentle clear Fire; put a little Water to it, and shake them well together; when 'tis cold take away the Curds and Whey from the Bottom; do this three or four times; the last time put in a spoonful of Orange Flower-Water, and shake it well together, and pour it into your Gallipots for use; stop it down with Bladder and Leather; this will keep some time.

To Roast a Calve's Liver.

Lard your Liver with fat Bacon roll'd in savory Spice, pretty thick, and fasten it on the Spit; baste it with Cream, and serve it up with good Gravy.

To dress Veal or Mutton-Cutlets a very good Way.

DIP them in melted Bacon, and season them with all sorts of savory Herbs, Salt, a little Pepper, and strew over them the Crumbs of white Bread, and broil them over your Stove, and serve them up with Gravy; instead of Gravy, you may serve them up with a Ragoo and Sweet-breads, Mushrooms
and

and Morels, and garnish with fry'd Parsly and Lemon.

A Ponpetone.

TAke a Fillet of Veal and mince it small, with the same Quantity of Beef-suet; beat two Eggs in it to bind it, and season it with Pepper, Salt, Cloves, Mace and Nutmeg, and make it into the Form of a thick round Pye, and fill it thus: Lay in thin Slices of Ham, squab Pidgeons, slic'd Sweet-breads, Asparagus Tops, Mushrooms, the Yolks of three or four hard Eggs, the tender Ends of Palates and Cocks-combs boil'd, blanch'd and slic'd.

To Roast Calves-Feet.

First half boil them, and set them by to be cold; then lard them with Bacon roll'd in Spice, and put them on a Bird-spit, half an Hour roasts them: For Sauce, take Butter kneaded in Flower, Vinegar, and shred Parsly, and pour over them.

A good Way to dress Lamb.

TAke a Quarter of a Lamb, lard it, and roast it; and while it's doing, drudge it with grated Bread; when enough, serve it up with any good Cullis, the Juice of an Orange,

80 COURT COOKERY: Or,
Orange, or a Lemon. Garnish with Lemon
and Parsly.

To keep Soop always in Readiness.

TAKE two large Cocks, or Capons, break their Bones, without spoiling their Flesh; eight Pound of a Fillet of Beef, or Veal, a Marrow-bone, half a Calf's Foot, and put altogether, in an Earthen Pot, with as much Water as you think will do; let it boil, and scum it clean; add to it as much Ginger as you can take up between your two Fingers and Thumb, twenty Grains of Pepper, eight Cloves, three great Pinches of Mace, two Bay-leaves, and boil it on a gentle Fire, without Flame, for eight or ten Hours, and take off all the Fat, and strain it through a Napkin, and press it hard to get out all the Juice; then let it stand twenty-four Hours, and skim off the Fat again, and put your Soop into an Earthen Glaz'd Pot, and let it boil on a gentle Fire till it grows as thick as Syrrup, and fill it into shallow Earthen Dishes, and dry it, either on warm Sand, or in the Air; it will be three or four Days a drying; for if the Sand is too hot, it will dissolve it: When it begins to be as thick as Glew, cut it into small Pieces, and turn them often in the Dishes, till they are entirely dry; wrap them in Papers, and use them thus: When you want a Soop, take boiling Water and Salt,
and

and put one or two of these Pieces, according to the Quantity of Soop you wou'd make, and stir it till it's dissolved over a clear gentle Fire.

To make Sausages.

TAKE a Pound of the Flesh of a Leg of Pork and shred it fine; then take a Pound of Hog's Fat, and cut it small with a Knife; and to every Pound of Flesh and Fat, take half an Ounce of white Pepper, one large grated Nutmeg, a Pennyworth of beaten Cloves and Mace, a Spoonful of shred Sage, and two or three Tops of Rosemary cut very fine, and salt it to your Palate; then mix all these well together, with a little cold Water, and so fill your Guts prepar'd for the Purpose.

To make Sausages another Way.

TAKE Pork, more Lean than Fat, and shred it; then take off the Fleak of Pork, and mince it; season each part with minc'd Sage, and pretty high with Pepper, Salt, Mace and Nutmeg; then clear your small Guts, and fill them, mixing some bits of fat Bacon between the minc'd Meat; sprinkle a little Wine with it, and it will fill the better, then lay them in Links.

To Salt Hams and Tongues.

TAke three or four Gallons of Water, and put to it four Pound of Bay-Salt, four Pound of White Salt, a Pound of Petre-Salt, a Quarter of a Pound of Salt-Petre, two Ounces of Prunella-Salt, and a Pound of brown Sugar; let it boil a quarter of an Hour, scum it well; when 'tis cold, sever it from the Bottom into the Vessel you keep it in.

Let Hams lie in this Pickle four or five Weeks, a Clod of *Dutch* Beef as long; Tongues a Fortnight; Collard-Beef, eight or ten Days; dry them in a Stove, or Wood-Chimney; the latter I like the best.

To salt Neats-Tongues to be dry'd.

TAke to every Tongue two Ounces of Salt-Petre, and beat it very fine, and rub it all over the Tongue very well; then take a Pint of Petre-Salt and rub over also, and beat a Pint of Bay-salt, and rub that over; and every three Days turn it. When it hath lain nine Days in Salt, dry it in the Smoke of a Wood Fire. A Hog's Head is salted as you do the Neats-Tongues, and dry'd the same Way.

To Grill Oysters.

LAY a Piece of sweet Butter at the Bottom of your Silver Scollop-shells; then get a Quantity of large Oysters, and cut off the Fins; put four in a Shell, with some of their own Liquor strain'd, grated Bread, a little Salt, Pepper, and a Spoonful of White-wine, and cover them with grated Bread, and set them over your Stove to stew, and hold over them your Browning-Iron; half an Hour will stew them.)

To keep Anchovies for Use.

PUT them with their own Liquor into an Earthen Pot, and cover them very thick with Bay-salt, and keep them close stopp'd with a Bladder, cover'd with Leather, and tied down.

Oyster-Loaves.

CUT a round Hole in the Top of five *French* Rolls, and take out all the Crumb, and have a Forc'd-Meat made of Oysters, part of an Eel, *Pistatia* Nuts, Mushrooms, sweet Herbs, Anchovies, Marrow, Spice, and the Yolks of two hard Eggs; beat these well in a Mortar, with one raw Egg; then fry them crisp in Lard, and fill them

G 2

with

84 COURT COOKERY: Or,

with a Quart of Oysters, the rest of the Eel cut like Lard; Spice, Mushrooms, Anchovies tofs'd up in their Liquor, with half a Pint of White-wine; thicken it with Eggs, and a bit of Butter, kneaded in Flower, and put on the Top you cut off; first scald your Loaves in Cream.

Beef-Royal.

TAKE a Sirloin, or large Rump of the best Beef; bone it, and beat it very well; season it with Salt, Pepper, Cloves, Mace, and a little Lemon-peel, finely shred, and sweet Herbs of all sorts; then make a strong Broth of the Bones, and lard the Meat quite through with large Lardoons of Bacon; then put in a convenient Quantity of sweet Butter into your Stew-pan, and brown it; then put in your Meat, and brown it on both Sides; and put in the Liquor with the Butter, and a Bay-leaf or two; some Truffels and Troffels, if you have them, and Pallats; for want of these put in Sweet-breads; cover them close, and let them stew gently till it is very tender; then take it out, and take the Fat clean off, and put in two or three Anchovies, with a Pint of Claret; then put in your Beef to be thorow hot, and put in what Pickles you please, with fry'd Oysters; thicken your Sauce, and pour it over your Meat.

Meat, and send it up. It's very good cold as well as hot.

To Roll a Rump of Beef.

BOne it, make a Slit the whole Length of the Beef, and spread it as much as you can; lard it with Bacon, well season'd, lay Forc'd-Meat all over it, as thick as your Thumb; then roll it up, and bind it fast at both Ends, with Pack-thread, or Tape: Then take a Kettle, the Size of your Meat, cover the Bottom of it with Slices of Bacon, and then with Beef, with Onions, Herbs, and Slices of all sorts, and put in your Beef, and cover it at top, as well as under; cover your Kettle close, and put Fire over and under it, and keep it stewing eight or ten Hours, according to the Size of the Beef; and when it's tender, take it and drain it well from the Fat, and keep it hot, and make a Ragoo of Truffels, Mushrooms, Cocks-combs, Pallats and Sweet-breads, and thicken it with a good Cullis, and pour it over your Meat, and serve it hot to the Table.

To do a Leg of Pork Ham-Fashion.

THE Pork must be cut like a Ham; then take a Quart of ordinary Salt, and a Quart of Bay-salt, and heat it very hot; then mix it with a Pound of coarse Sugar,

G 3

and

86 COURT COOKERY: Or,

and an Ounce of Salt-Petre beaten fine, and rub the Ham very well with it, and cover it all over with what is left, for it must go all on, so let it lie three Days; then turn it every Day for a Fortnight; then take it out, and smoke it as you do Bacon or Tongues. The Salt must be put on as hot as you can.

To salt Hams to taste like Westphalia ones.

TAKE Salt-Petre, salt your Ham with it very well, let it lie therein for a Week: Take clean Ashes of Ash-Wood, boil them in fair Water, to a strong Lee, let it stand and settle; then take off the clean Water, and boil it again, making it a strong Brine with ordinary Salt; when it's cold, put in the Ham, let it lie a Month in Brine; then dry it well, without smoking, and they will have the right Taste of *Westphalia* Hams.

To salt Hams.

TAKE the Ham, when it's hot, being just kill'd, with two Ounces of Bay-salt, and two Ounces of Salt-Petre; then cover it, and let it stand nine Days; then salt it with these two Salts, and hang it up in a Chimney of Wood-Smoke for three Days; then hang it in the Kitchen, where it may have a little Warmth of the Fire.

To make Royal Sausages.

TAKE some Flesh of Partridges, Quails, Snipes and Pidgeons, some of a Chicken, with a little Veal, and the Fat of Ham; all must be raw, and mix these with Cives, Parsly, Mushrooms and Truffels, five Eggs, the Whites of but two, and two Spoonfuls of Cream; season all this with Pepper, Salt, Mace, Nutmeg and Cinnamon, and a little Onion, and roll it up in large Rolls; and cut slices of Veal, and roll round each Sausage, being about six Inches in Length, and three in Thickness, and stew them in your Pan upon slices of Bacon, and cover them with thin slices of Beef over a clear Fire, not too fierce, and cover your Pan very close; they'll take up some time in doing; and when done, set them by to be cold, and take them from the Fat, and the Veal, and cut them in what Size you will, and serve them. Garnish with Lemon-peel.

To make an Olio.

TAKE twelve Squab Pidgeons, six young Chickens, six young Ducklings, pull and draw them; scald your Chickens and Ducklings, and cut them in halves; put the Pidgeons in whole; half roast a Rabbet, and put in, and a Neats-Tongue boil'd and blanch'd,

G 4

and

88 COURT COOKERY: Or,

and cut thin: Add also Sweet-breads, Pallats, Cocks-combs and Mushrooms; put to all this, one Quart of White-wine, two Quarts of strong Gravy, and set it a stewing; add whole Pepper, Salt, Nutmeg, Mace and Cinnamon, two Onions stuck with Cloves, and a Faggot of sweet Herbs. When your Meat's near enough, add Capers, Ketchup, Oysters, and a little Oyster Liquor, the Juice of a Lemon, and an Orange; beat up fourteen Eggs in some of the Liquor, and put in to thicken it, with Butter kneaded in Flower: Rub your Dishes with Shalot, and lay in your Meat, and pour in the Liquor, clear from the Onions, Herbs, &c. Put in a Quantity of Forc'd-Balls, and garnish the Dishes with fry'd Oysters, Sauages, Marrow and Lemon-peel.

To dress a Pig.

CUT off the Head, then cut him in four Quarters, and lard him with large Lardoons, roll'd in Nutmeg, Mace, Cinnamon, Salt and Cloves, beat together, and tie it up in a Napkin, putting first therein, Basil, Sage-leaf, Onion stuck with Cloves, Lemon, Carrot, Parsly and Parsnips, and stew your Pig in a Kettle of Veal Gravy, and a Quart of White-wine; when done, take it out of the Napkin, and wipe it, and lay it in the Dish, the Head in the middle, and the four Quarters

Quarters round it, and pour over it a Ragoo of Sweet-breads, Mushrooms, Pallats and Truffels, tofs'd up in melted Bacon, and moisten'd with Gravy; and when they have simmer'd enough, take off the Fat, and thicken it with a good Cullis, and garnish with dic'd Lemon, and green Parsly, and serve it for the first Course.

To dry Artichoke-Bottoms, to keep ready for Use.

THrow your Artichokes into Water and Salt for six Hours, and put them into a Pot full of Water, and let them boil gently, till you can draw the Leaves from the Bottom; then take them and cut off the Strings, &c. that hang about them, and make them smooth, and lay them on Wire Sieves, and set them in a slack Oven; turn them often, and dry them very well, and set them by in Earthen Pots; and when you use them, put them in boiling Water, and a bit of Butter to plump them; then squeeze them from the Water you boil them in, and cut them in Slices for your Ragoo's, &c.

To

90 COURT COOKERY: Or,

*To make a Pupton of Partridges, Quails,
Woodcocks and Snipes.*

TAke Partridges, &c. bone them, and lay the Flesh on the Table, with thin slices of Veal, a piece of a Gammon of Bacon, some Mushrooms, raw Truffels, Cives, Parsly, and a little Basil; season them with Pepper, Nutmeg, Mace, Cinnamon and Cloves beat fine, a very little Salt, because of your Bacon; mince and mix all these well together, with the Yolks of five or six raw Eggs, and pound them in a Mortar; then put them into a Sauce-pan with melted Bacon, Cocks-combs and Sweet-breads, and a Faggot of Savory Herbs, with a little Onion stuck with Cloves; and throw in a Pinch of Salt and Pepper, and toss it up over your Stove, and moisten it with Veal Gravy; when it's near done, put in some Pidgeon Cullis, and take care it don't boil; then take it off the Stove, and make some fine Lardoons (bits of fat Bacon) very small, and knead into part of the above Meat, and lay slices of Bacon at the bottom and sides of your Stew-pan, and spread your Meat about an Inch thick over it, and pour into the middle a Ragoo of Sweet-breads, Slices of Ham, the tender Ends of Pallats, fat Livers, Mushrooms, Truffels, and Artichoke-bottoms, toss'd up in melted Bacon, and moisten'd with Veal Gravy; take off all the
the

the Fat before you put it in, and turn down over it the Slices of Bacon that lay at the sides of your Sauce-pan, and cover your Pan close down with the Lid, and bake it in your Oven, with Fire over and under; when it's bak'd, take the Fat clean off, and turn it upside down in the Dish you intend to serve it in, and make a Hole in the Middle of it, and throw in some Essence of Ham, and pour over it some good Cullis, and serve it hot for the first Course. Garnish with some of the Slices cut long-ways, and Lemon cut thin.

Blanc Manger a very good Way.

PUT a Pound of new Harts-Horn into an Earthen Pan, with a Gallon of Spring Water; cover it close, and set it in your Oven all Night; then run the Jelly through a fine Sieve, and put to it a Pound of the best Almonds, very well beat up in Orange-Flower-Water, a Quart of Cream, the Juice of five Lemons, and Double-refin'd Sugar to your Palate, and set it a simmering over a clear Fire, and take great Care least it burns-to; then run it twice or thrice through your Sieve, rubbing the Almonds very hard, and put it into your Glasses: You may make half the Quantity with half the Ingredients, or as much as your Occasion requires, and serve it either at a second Course, or among your Deserts.

To

To make Verjuice, which is us'd in several of the Receipts.

GET the clearest and best Crabs, when they are near ripe, and lay them altogether in Heaps to sweet; then throw away the rotten ones, and pick out the Stalks, and beat them in a Mash; rub and squeeze the Juice through a Hair Sieve, and put it into Bottles, and Cork them close.

To Souse Trouts.

TAKE a Quart of Water, a Pint of White-wine, and two Quarts of White-wine Vinegar, with Pepper, Salt, Nutmeg, Cinnamon and Mace, an Onion stuck with Cloves, a little Lemon-peel, and a Faggot of sweet Herbs; let these boil together a little while, and put in your Trouts, and boil them according to their bigness; then take them out of the Liquor to be cold, and put your Souse Liquor in a Stone Jar to cool: If it is not sharp, add more Vinegar, and a little Salt, and keep your Fish therein; if you wou'd have them hot, you may take them out of the above Souse, when enough; and take for Sauce, a little of the Liquor, *French* White-wine, an Anchovy wash'd clean, and some Mace, with Oysters and Shrimps, and Butter kneaded in Flower. Garnish with fry'd

fry'd Smelts, and slic'd Lemon, and serve it. You may do Salmon, Pike, and most other Fish the same Way; only if you dress them to eat hot immediately, you may alter the Sauce, if you please.

To Souse Turkys or Capons.

CUT your Flesh clean from the Bones, and tie it up with Tape or Flag, as Sturgeon is done; then put into your Pan Water enough to cover it, and double the Quantity of the best White-wine Vinegar, and a little White-wine; season it with Salt, and set it to boil, and then put in your Turkys or Capons, and boil them tender; if the Souse is not tart enough, put in a little more Vinegar, or a little Verjuice; and when cold, put it in an Earthen long Pan, and pour the Liquor upon it, and let it stand in this Souse a Month; and when you serve them, garnish with slic'd Lemon, and mix up Oil and Vinegar, and set in a Plate by itself.

To make Fritters a very good Way.

TAKE ten or twelve Spoonfuls of the best Flower, and let it be well dry'd before the Fire; and mix with it a Quart of new Cream, eight Eggs, with Nutmeg, Cinnamon, Mace and Cloves, beat fine, and some Salt; two Spoonfuls of Sack, and two of Orange-Flower Water; mingle all well together, and cut thin Slices of Golden Pippins and put into each of them, before you put them in your Pan, and fry them in a little Lard; but dry them very well, that they may not eat greasy.

Polonia Sausages.

TAKE a piece of Red Gammon of Bacon, and half boil it; mince with it the same Quantity of Bacon-lard, and put to them minc'd Sage, Thyme, Pepper, Salt, Cloves, Mace and Nutmeg, finely beaten, the Yolks of two or three Eggs to bind it, and as much Red Wine as will bring it to a thick Body; mix them well with your Hands, and fill them in large Skins, and hang them in a Chimney, where Wood is burnt, to dry; take Care they are not sinoak'd.

Some



Some General Rules, &c.

WHEN you boil any Greens, first soak them near two Hours in Water and Salt, or else boil them in Water and Salt, in a Copper by themselves, with a great Quantity of Water: Boil no Meat with them, for that discolours them.

Use no Iron-Pans, &c. for they are not proper; but let them be Copper, Brass, or Silver.

When you fry any Fish, first dip them in Yolks of Eggs, and fry them rather in a Stew-pan over a Stove, and that will make them of a light Gold Colour.

White Sauces are now more generally us'd than brown, which is done chiefly with Cream, and add a little *Champaign*, or *French* White-wine, and Butter kneaded in Flower.

Parboil all your Meat that you use for your Fricasseys, or else stewing them too long on the Fire will make them hard.

When

96 COURT COOKERY: Or,

When you beat Almonds, always put in Orange-Flower Water, or Rose-Water, to prevent their turning to Oil, which they are very subject to.

When you dress Mutton, Pidgeons, &c. in Blood, always wring in some Lemon-Juice, to keep it from changing.

When you Grill any thing, let it be over a Stove of Charcoal, rather than Sea-coal; it makes it eat sweeter, and shorter; and turn your Meat very often.





O F
COLLARING.



To Collar Beef nicely.

TAKE a Breast of young Beef, and bone it; then make a Brine of three Gallons of Water, one Pound of Bay Salt, two Pound of White Salt, half an Ounce of Salt-petre; make the Brine strong enough to bear an Egg the breadth of a Three-pence; then lay your Beef in the Brine nine Days; then take it out, and beat it with a Rowling-pin very well; season it with half an Ounce of Mace, six Nutmegs, which is best, shread fine, and not pounded; an Ounce of Bay-Berries, some dried Sweet-Marjoram, powder'd small, two Dozen of
H Cloves,

98 COURT COOKERY: Or,

Cloves, an Ounce of Pepper, a Handful or two of White Salt, beaten in a Morter. Mix all your Seasonings together, and strew it all over the Beef; mind that the Beef be well dried; roll it up hard, and bind it well in a Cloth, and put it into a Pot that will hold it; put to it three Pints, or two Quarts of Claret, half a Pint of Vinegar, and a Quart of Water; cover the Pot with coarse Dough, and bake it with a Batch of Bread, and let it stand all Night: In the Morning take it out of the Liquor, and bind it faster, and hang it up to be cold.

To Collar a Breast of Veal.

TAKE a good Breast of Veal, and bone it; season it with all Sorts of Spice, but take Care you don't over do it; a little Orange and Lemon-Peel minc'd small, with a few sweet Herbs, and strow it all, over the Veal; in the thin Places put the Sweetbread, and roll it hard, and make it fast with Tape, and so bake it.

To Collar a Breast of Mutton.

TAKE a large Breast of Mutton; take off the red Skin, and all the Gristles, and Bones; then grate White Bread, and the Yolks of two or three hard Eggs, a little Lemon-Peel, sweet Herbs of all Sorts, and

and Cives, Pepper, Salt, and Spice; mix these altogether; wash six Anchovies, and lay them over the Meat; then strew your Seasoning over it, roll it hard, and bind it with Tape, and you may bake, boil, or roast it. Cut it in Pieces as thick as three Fingers, and serve it with strong Gravy Sauce, and garnish it as you please, with fried Oysters, or Forced-Meat, or, if you please, both.

To Collar Pig.

LET it be a good fat Pig; scald him, then cut off his Head, and take out all the Bones and Gristles; take Care to keep the Skin whole. You may make two Collars, by cutting it down the Back, or make but one, just as you like. Lay it in Water all Night; in the Morning take it out, and dry it well, and season it with Salt, Pepper, Cloves, Mace, Nutmeg, all beaten; for Herbs, take Sage and Rosemary, and if you like them, a few Marygolds, and a little Lemon-Peel; roll them up hard in a Cloth, and boil them tender. To keep them, let your Souce-Drink be Water, Milk, and Bran, and let them be cold before you put them in, and the Drink strained.

To Collar Beef.

TAKE a Piece of Flank Beef, about three Stone, and skin it, and bone it, and beat it well with a Rolling-Pin, and lay it in Pump-Water two Days; then take it and salt it with Bay-Salt, and let it lie three Days; then take a Pint of Salt-Petre, and boil it in a Gallon of Water; and when it is cold, pour away the bloody Brine, and put the Petre Brine to the Beef, and let it lie three Days longer; then take one Ounce of Nutmegs, half an Ounce of Cloves and Mace, one Ounce of Pepper, a Handful of Thyme, two of Sage, and one of sweet Marjoram, one of Savory, chopp'd together, and strew'd all over the Beef; then roll it up, and sew it in a Cloth, and bake it as you do a Leg of Beef, but fill the Pot up with Water; you may add some Claret: When it's bak'd, and near cold, new roll it as hard as you can.

To Collar Beef another Way.

TAKE about three Stone of Flank Beef, skin, and bone it, and beat it well with a Rolling-Pin; lay it in Pump-Water two Days, and then salt it with Bay Salt, and let it lie three Days; then take a Pint of Peter-Salt, and boil in a Gallon of Water; boil it over Night, that it may be cold; then pour
away

away the bloody Brine from the Beef, and put the Peter Brine to it; then take it out, after laying a little time, and drain it, and take an Ounce of Nutmeg, half an Ounce of Cloves and Mace, an Ounce of Pepper, with Herbs, one Handful of Thyme, one of sweet Marjoram, two of Sage, and a little Savory, chop'd all well together, and strow'd all over the Beef; then roll it up as tight as you can, and sew it in a Cloth, and bake it in a Pan full of Water; when bak'd, and near cold, new roll it: If it be to keep long, you must put in no Herbs, nor bake it in Water; but with Beef Suet. Let your Rolls be small; two Rolls is enough in one Pot, When they are bak'd, take them from the Fat hot, and set them by for the Gravy to run from them; then roll them up again very tight, before they are cold; and when cold, take off the Tape, and put them in your Pots, cover'd with Beef Suet. This will keep good to the *Indies*.

To collar Pork.

BONE a Breast of Pork, and season it with Pepper, Salt, Cloves, Mace, and Nutmeg, and a good Quantity of Thyme, Sage, and Parsly, shred fine; roll it in a hard Collar, in a Cloth, and tie it hard, and boil it in a Quart of Water, Salt, a Quart of Vinegar, and a Faggot of Sweets,

H 3

till

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till it's tender; and when cold, keep it in this Drink.

To collar a Calf's-Head.

TAKE it in the Skin, scald it, and cleave it down, and boil it till the Bones will come easily away; pour over it some Vinegar, and season it with Mace, Pepper, and Salt, Sweet Herbs, Sage, and Lemon-Peel; strew all over the Inside of your Collar, and collar it as you do Brawn; boil it in Vinegar, Salt, and Water, and Spice, and keep it in the same: Do Pig the same Way, only bone it without scalding first.

To collar Veal.

BONE a Breast of Veal; wash and soke it in three or four Waters, dry it in a Cloth, and season it with Pepper, Salt, Cloves, Mace, and Nutmeg, shred Sweet Herbs and thin of Rashers Bacon, dipp'd in Batter of Eggs; roll it up in a Collar, in a Cloath; boil it with Water and Salt, with half a Pint of Vinegar and whole Spice; scum it clean, and when 'tis boil'd, take it up; and when cold, keep it in this Pickle.

To collar Eels.

TAKE a large Eel, split it, and take out the Bone, and wash it; then strew it with Cloves, Mace, and beaten Pepper, with Salt and Sweet Herbs; then roll it up, and tye it with Splinters round it; so boil it in Water and a little Salt, and White Wine Vinegar, and a Blade of Mace; when the Eel is boil'd, take it up, and let the Pickle boil a little; and when 'tis cold, put in the Eel.

To collar Eels another Way.

SCOWER your large Silver Eels with Salt, and slit them down the Back; take out all the Bones, wash and dry them, and season them with Nutmeg, Mace, Pepper, and Salt, minc'd Parsly, Thyme, Sage, and an Onion; then roll each in Collars in a little Cloth; tye them close, and boil them in Water and Salt, with the Heads and Bones, and half a Pint of Vinegar, a Faggot of Herbs, some Ginger, and a little Ising-Glass: When they are tender, take them up, and tye them close again; strain the Pickle, and keep the Eels in it.

To collar Eels a very good Way.

TAKE two large Eels, skin them, and cut them down the Back; take out the Bone, chop a Handful of Sweet Herbs, and season them with Nutmeg, Pepper, and Salt; strew the Herbs on the Inside of the Eel; roll them up like a Collar of Brawn; put them in a Cloth, and boil them very tender in Vinegar and Salt, and take them up; and when they are cold, put them into the Liquor for three or four Days; if too sharp, put in Water when you boil them.

To collar a Pig's Head.

TAKE the Head of a scalded Porker, with the Feet, Tongue, and Ears; soke and wash them well; boil them tender, and take out all the Bones and Gristles; then salt them to your Taste; take a Cloth, sew it tight over it, and tie each End; then roll it hard round with a Roller, and boil it two Hours; lay it straight against a Board, and lay a Weight upon it of five or six Pound till the next Day; then unrole it, and put it into Pickle, as Brawn.

Petty Cochons.

TAKE four Hogs, Ears and cut them thin, and boil them tender, and put them into some strong Gravy; slice two Onions, and put in, and let them stew half an Hour; then toss them up with a quarter of a Pound of good Butter, and serve them: You may slit the Feet, and fry or boil them, and lay about the Dish.

To collar a Pig another Way.

CUT it in two, and bone it, and put it in Water a Day and a Night, and shift the Water twice; then dry it very well; then take some Sweet Herbs and Sage, and shred it small, and strew it over the Pig, with Spice, and so bind it up close with Tape, in a clean Linnen Cloth, and boil it in White Wine and Water, season'd with Spice and Salt: Let it boil gently: When it's boil'd, take it up; and when it's cold, put it in the Pickle.



O F

POTTING.

*To pot Hare.*

WAKE a Hare, wash him clean, and dry him well with a clean Cloth, cut him in Quarters, and season him well with Salt, Pepper, Cloves, and Mace; put it in an Earthen Pot, and put in between the Lays of Meat a Pound of Butter, and in the Middle a Bay-Leaf; and when it's bak'd, take it out of the Pot, and take the Meat from the Bones and Strings, and put it into a Mortar, and beat it till it's like Paste; and pour the Butter that you bak'd it with
in

in, and mix with it. You may taste it; and if you think it's not season'd enough, you may add more. Put it into a Pot you design to serve it to Table in, and press it close down, and clarify as much Butter as will cover it, an Inch thick, and pour upon it; then use it when you please.

To pot Fowls.

LET them be pick'd clean, and bone the Breasts, and singe them with white Paper, and make them clean with a dry Cloth. Be sure not to wash them, for then they will mould, and not keep. Season them well with Salt, Pepper, Cloves, and Mace, and let them lay till the next Day; then put them in an Earthen Pot with their Breast downwards; then clarify as much Butter as will cover them; you may, if you will, strew over them some whole Pepper, and Mace; tie the Pot down close, and bake them; and if they are full grown Fowls, they will take two Hours: And after they are bak'd, let them stand an Hour; then take them out of the Butter, and drain them from the Gravey, and put them into another Pot with their Breasts upward, and fill their Crows with good Butter, and fill the Pot and Inch with the Butter you bak'd them with; but be careful first to pour it from the Gravey; and
if

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if you have not enough, you must clarify some more.

Ducks are done the same Way as Fowls.

To pot Beef, or Mutton.

TAKE a Buttock of Beef, or Leg of Mutton, cut it in Pieces, and season it with Pepper, Salt, Nutmeg, Cloves, and Mace, an Ounce of Salt Petre, half a Pint of Claret; then take three Pounds of Beef Suet, lay it between every Laying of Beef, or Mutton, tie Paper over it, and let it lie all Night; then bake it with your Bread; when done, take it out, and dry it in a Cloth, cut it across the Grain, and rub it in your Hands as Flower; if its not season'd to your Taste, add more to it; then pour the Fat to it clear from the Gravy, and mix it together, and put it in close Pots, and set it in the Oven to settle; and when cold, cover it with clarify'd Butter.

To pot Lampreys.

First season your Fish with Pepper, Salt, and Nutmeg, a large Onion stuck with Cloves, four Spoonfuls of Claret, cover it with Butter, and bake it in a slack Oven; when its done, pour off the Butter, and add as much clarify'd Butter as will
cover

cover it, in a Pan, or Dish, fit to bring to Table.

To pot Pidgeons.

TRufs your Pidgeons, and season them with Pepper, Salt, Mace, Nutmeg, and Cloves, as high as you think fit, and put them in an Earthen Pot, cover them with Butter, and bake them; when enough, pour out, and drain away the Butter; and when they are cold, cover them with clarify'd Butter.

You may pot Fish the same Way, only bone your Fish when they are bak'd.

To pot Lobsters.

PUT your Lobsters alive into Water, and boil them till they will come clear from the Shells; then take these, with the Tails and Claws, and season them with Pepper, Salt, Mace, Cloves, and Nutmeg, and bake them in a Pot of sweet Butter; when you draw them out of the Oven, take them out of the Pot they were bak'd in, and put them in a long glaz'd Pot, and pour clarify'd Butter over them, and set them by for Use.

To

To pot Salmon.

WASH a Salmon in clean Water, after you have pull'd out the Bones and Head, to free him from Blood and Slime; then Scale him, and cut off the Fins, and wipe it very dry; then Salt it, and let the Salt be melted on it; then drain away the Salt, and season it with Pepper, Salt, Mace, Cloves, and Nutmeg, beat and mix'd together, with three pounded Bay Leaves; cover it with Butter, and bake it; then drain it from the Gravy and Butter, and put it in a fresh Earthen Pot, and cover it with clarify'd Butter when cold.

Thus do Trout, Perch, Carp, and most other Fish.

To pot Pork.

TAKE the lean Part of a Leg of Pork, and cut it in Pieces, and pound it in a Mortar; season it well with Pepper, Salt, Cloves, Mace, and a little Nutmeg, well beaten, and mix'd together; add Sage of Virtue shred fine, and put it in a glaz'd Pot to bake, with a large Lump of Butter; when bak'd, drain it from the Gravy and Butter, and press it hard down in a dry Pot, and pour over it clarify'd Butter, pretty

The Compleat English COOK. III

ty thick, and cover it with a Bladder, and let it stand cool.

To pot Rabbits.

BONE half a dozen Rabbits, mince them fine, and season them with Pepper, Salt, Nutmeg, and Mace, pretty high; then take some Ham, and lay between each Laying of the Rabbits, and fill your Pot with Butter, and set it in the Oven; about four Hours will do it. When you draw it, pour out the Butter it was bak'd with, and the Fat, and put your Meat in a fresh glaz'd Pot, and cover it an Inch thick with clarify'd Butter.

To pot Venison, or Beef.

TAKE a Haunch of Venison, and bone it; take two Nutmegs, three Ounces of Pepper, a large Handful of Salt; let these be mingled together; then take a Knife, and make Holes in several Places of the Venison, and stuff it in with your Finger. Take your Pot, and sprinkle the Bottom of it with some of the same; put your Venison in the Pot, Right-side downwards; put three Pounds of Butter into the Pot, cover it with coarse Paste, and so bake it; when bak'd, lay a Trencher on it, and by the Weight of twelve Pounds
press

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press it down to the Bottom; then let it stand till thoroughly cold; then take off the Weight and Trencher, and take off all the Butter, pour the Gravy into a Pipkin, and boil three Parts of it away; then put it into the Venison, and melt your Butter, and pour it on, and cover it for your Use. Keep it in a Place neither moist nor dry.

The same manner you may pot Beef.



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F I N I S.



*Of Pastes, Pies, Pasties, Pud-
dings, Tansies, Cakes, Fel-
lies, &c.*



Puff Paste.



AY down a Pound of Flower;
break into it two Ounces of But-
ter and two Eggs; then make
it into Paste with cold Water;
then work a Pound of Butter to the Stiff-
ness of your Paste; and roll out your Paste
into a square Sheet, stick it all over with
bits of Butter, roll it up like a Collar,
double it up at both Ends, that they meet
in the Middle, roll it out again as afore-
said; and then use it.

A

Paste

2 COURT COOKERY: Or,

Paste for a Pasty.

LAY down a Peck of Flower; work it up with six Pounds of Butter and four Eggs, with cold Water.

For Paste-Royal.

TAKE a Pound and an half of Flower, a Pound of Butter, an Egg, and a quarter of a Pound of fine Sugar, being bruised fine with a Rolling-pin; work these into a Paste.

Paste for a High Pie.

LAY down a Peck of Flower; work it up with three Pounds of Butter melted in a Sauce-pan of boiling Liquor; make it into a stiff Paste.

A Caudle for Pies

TAKE half a Pint of White Wine, a little grated Nutmeg and Mace, and boil it; then beat up the Yolks of two Eggs, and put into it, with a Spoonful of refin'd Sugar, and a little Butter kneaded in Flower; shake it about, and pour it in.

If

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If for savoury Pies, add Mushrooms, Truffles, Morrels, Artechoke Bottoms, Cocks-Combs, Sweetbreads, and Palates, without the Sugar.

A Lear for Fish Pies.

TAKE Claret, White Wine, and Vinegar, Oyfter-Liquor, Anchovies, and drawn Butter; pour it into the Pies, thro' a Funnel, when bak'd.

A Lear for Pasties.

SEASON your Bones of that Meat you put in your Pasty, cover them with Water, and bake them; when they are bak'd, strain the Liquor out into the Pasty.

A Battalia Pie.

TAKE four small Chickens, four squab Pidgeons, four sucking Rabbits, and cut them in Pieces, and season it with Pepper, Nutmeg, Mace, Cloves, and Salt; lay them in the Pie, with four Sweetbreads sliced, and as many Sheeps Tongues, two shiver'd Palates, two Pair of Lambs-Stones, twenty or thirty Cocks-Combs, and Oysters, Balls, and Butter; close the Pie; when bak'd, pour in a Lear.

A Lumber Pie.

TAKE a Pound and half of Veal, just scalded; mince it very small, with Beef Suet the like Quantity; then take some grated Bread, some Mace, Nutmeg, Cinnamon, and Sugar, Rose-water, Eggs, and Currans; then fill your Pie, laying some Marrow, Sweetmeats, and Lemon; then Lid your Pie; and when it's bak'd, make a Caudle with White Wine, and the Yolks of two Eggs, and sweeten'd with Sugar. You must be sure to put in Marrow enough.

To make Mince Pies.

TAKE three Pounds of the inside of a Sirloin of Beef, seven Pounds of Suet, seven Pounds of Currans well wash'd, two Pounds of Raisins of the Sun ston'd, three Ounces of Cinnamon, Cloves, and Mace, the Paring of an Orange, and a Lemon sliced small, and the Juice squeez'd, six Pippins chopp'd in half, an Ounce of Carraway-Seeds steep'd all Night in a Pint of Sack, sweeten'd to your Palate; add what Sweetmeats you will.

A Lomber Pie another way.

TAKE a Pound and an half of a Fillet of Veal, and mince it, with the same Quantity of Beef Suet; season it with Mace, Nutmeg, Sugar, Cinnamon, and Salt; five Pippins sliced, a Handful of Spinage, and a hard Lettice, Thyme, and Parsley; mix it well with a Penny white Loaf grated, the Yolks of three Eggs, a little Sack and Orange-flower Water, a Pound and a half of Currans, with what Preserves you please, and a Caudle.

An *Humble Pie* is made the same Way.

A Kid Pie.

CUT your Kid in Pieces, free from Bones, and lard it with Bacon; season it with Pepper, Salt, Nutmeg, Cloves, and Mace; lay on Butter according to the Bigness of your Pie, and close it. When its bak'd, take a Quart of *Melton* Oysters, well dry'd, and fry them brown; toss them up in half a Pint of White Wine, the Oyster Liquor, some Gravy, and Barberries; thicken it with Eggs and drawn Butter; cut up the Lid, and pour it into the Pie.

A Calves-Head Pie.

BOIL your Head near enough, and take out all the Bones; cut it in thin Slices, and season it with Pepper, Salt, Nutmeg, and Mace; mix with it sliced Sweetbreads, Palates, Cocks-Combs, Mushrooms, and Balls; lay on some sweet Butter, and close the Pie: Pour in a Lear.

A Lambs-Stone and Sweetbread Pie.

BOIL, blanch, slice, and season them with Pepper, Salt, Nutmeg, and Mace, and lay them in the Pie with sliced Artechoke Bottoms; butter and close the Pie, and pour in a Lear.

A Neat's-Tongue Pie.

BOIL your Tongues till about half done; blanch and slice them; and season them with Pepper, Salt, Cloves, Mace, and Nutmeg, with some Balls, sliced Lemons, and Butter, and close your Pie; when 'tis bak'd, take a Pint of Gravy, with Sweetbreads, Palates, and Cocks-Combs, toss'd up, and pour into the Pie.

A Chicken Pie.

CUT your Chickens in Quarters, and lard * them, and take away the Necks, singe them, and wipe them clean, and par-boil them: For your Forc'd-Meat, mince some Bacon and a little Marrow, season'd with Pepper, Nutmeg, Salt, and Parsley, and lay it about the Chickens, with a boil'd young Lettice; and when bak'd, serve them with a Caudle. About three Hours bakes it.

A Pidgeon Pie.

TRUFFS and season your Pidgeons with Pepper, Salt, and Nutmeg, lard them with Bacon, and stuff them with Forc'd-Meats; lay on Lambs-Stones, Sweet-breads, and butter, and close the Pie; pour in Liquor made of Claret, Gravy, Oyfter-Liquor, two Anchovies, a faggot of sweet Herbs, and an Onion; boil this up, and thicken it with Brown Butter. This Liquor serves for several other Sorts of Meat and Fowl Pies. A Chicken Pie is made the same Way.

* Let your Lardoons be season'd with Salt, Pepper, Spices, minced Herbs, Cloves, and Parsley.

8 COURT COOKERY: Or,

A Hare Pie.

CUT your Hare in Pieces, break the Bones, and season it to your Taste, and lay it in the Pie, with sliced Lemon; and butter and close the same.

An Egg Pie.

SLICE the Yolks of 20 hard Eggs, with the same Weight of Marrow and Beef Suet; season it with Mace, Nutmeg, Cinnamon, Salt, and Sugar, with Citron and Lemon; fill up and close your Pie.

A Green-Goose Pie.

TAKE two fat Green-Geese, bone them well, and season them to your Liking with Nutmeg, Mace, Pepper, and Salt; lay them on each other, and fill the Sides with young Rabbits, and cover them with Butter; bake them well, and eat them hot or cold.

A Veal Pie, to be eat cold.

RAise a high round Pie; then cut a Fillet of Veal into four or five Fillets, and season it with Pepper, Salt, Nutmeg, Mace, and Cloves, a little minced Sage
and

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and sweet Herbs; and lay it in the Pie, with Slices of Bacon at the Bottom; and betwixt each Piece lay on Butter, and close the Pie. When 'tis bak'd, and half cold, fill it up with clarify'd Butter.

An Oyster Pie.

PARBOIL a Quart of the best large Oysters in their own Liquor strain'd, mince them small, and pound them in a Mortar with Pistacia Nuts, Marrow, Sweetbreads, a small Onion, and Salt, Pepper, Nutmeg, and Cloves, and a little grated White Bread; lay on Butter, and close the Pie.

A Lamprey Pie.

WASH them clean, and cut them, and season it with Mace, Nutmeg, Cinnamon Sugar, and Salt; lay them in the Pie, with dic'd Lemon, Citron, and Butter, and close it.

To make a Lobster Pie.

BOIL your Lobsters, and take them clean out of the Shells; slice the Tails and Claws thin; season them with Pepper, and a little Mace and Nutmeg beat fine; take the Bodies, with some Oysters well wash'd

10 COURT COOKERY: Or,

wash'd and shred; mix it up with a small Onion finely shred, a little Parsley and a little grated Bread, and season it as the rest; then take the Yolks of raw Eggs to roll it up in Balls; lay all into the Pie, with Butter at the Bottom and Top of the Fish; bake it; and pour in Sauce of strong Gravy, Oyster-Liquor strain'd, and White Wine thicken'd with the Yolk of an Egg. Then eat it hot.

A Carp Pie.

BLEED your Carp at the Tail, (preserve the Blood;) open the Belly, draw and wash the Blood with a little Claret, Vinegar, and Salt; then season your Carp with Pepper, Salt, Mace, and Nutmeg, to your Liking; shred Sweetbreads; lay them in the Pie, with a Pint of large Oysters; butter and close the Pie: When it's bak'd, pour in the Blood and Claret, being first heated.

A Trout Pie.

CUT, wash, and scale your Pike, lard them with Pieces of a Silver Eel roll'd up in Spices, sweet Herbs, and Bay Leaves powder'd; lay on between them slic'd Artechoke Bottoms, Mushrooms, Oysters,

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sters, Capers, dyc'd Lemon; and Butter, and close the Pie.

A Turbot Pie.

HAVING prepar'd your Pye, lay fresh Butter over the Bottom of it, over which strew Salt, Pepper, Spice, savoury Herbs; lard your Turbot with Anchovies; and lay it in the Pie; strew another Seasoning of the same over it, and cover it with Butter; put on the Lid, and set it in the Oven. When bak'd, cut it open, take off all the Fat, and pour in a Ragoo of Crawfish, made thus: Wash and boil them in Water, and pick and take off the Tails and the rest of the Shell; cut off the End of the Tails near the Body, and mix the rest with Mushrooms, Truffles, and Artechoke Bottoms; toss up all together with a little Butter, moisten it with a little strong Broth, and set it a Simmering over the Fire, having season'd it with Salt, Pepper, Onion, and slic'd Lemon. When enough, serve it hot.

A Venison Pasty.

BONE a Side or Haunch of Venison cut square, season it with Pepper and Salt, and make up your Pasty: For a Buck Pasty a Peck of Flower, and for a Doe
three

12 COURT COOKERY : Or,

three Quarters of a Peck ; two Pound of Beef Suet at the Bottom of the Buck, and a Pound and Half at the Bottom of the Doe Pasty ; work your Paste as before order'd ; pour in a Lear.

N. B. A *Lamb Pasty* is made as the Doe.

An Artechoke Pie.

TAKE the Bottoms of eight Artechokes, being boil'd and slic'd ; season them with Mace, Cinnamon, Nutmeg, Sugar, and Salt ; mix them with the Marrow of three Bones, with Fruit and Preserves ; as in the Lamb Pie.

A Potatoe Pie is made the same Way.

A Sweet Lamb Pie.

CUT an Hind Quarter of Lamb into thin Slices ; season it with Mace, Nutmeg, Cinnamon, and Salt, and lay it in the Pie ; mix with it half a Pound of Raisins of the Sun ston'd, half a Pound of Currans, two or three Potatoes boil'd, blanch'd, and slic'd, or an Artechoke Bottom, with Prunelloes and Damsons, Gooseberries and Grapes, Citron and Lemon Chips, a little Sugar ; and lay on Butter, and close the Pye. When bak'd, put a sweet Caudle made thus : Take Sack, White Wine, and a like Quantity of Verjuice and Sugar ; boil it,
and

and brew it with three Eggs. When the Pie is bak'd, pour it in at the Funnel, and shake it together.

A Sweet Chicken Pie.

TAKE six small Chickens; roll up a Piece of Butter in Nutmeg, Mace, Salt, Cinnamon, and Sugar, and put into them; then season and lay them into the Pie, with the Marrow of two Bones boil'd up in the Batter of Eggs, with what Preserves and Fruit you please, with the aforementioned Caudle.

A Swan Pie, to be eat cold.

SKIN and bone your Swan; lard it with Bacon, and season it with Pepper, Salt, Cloves, Mace, and Nutmeg, to your Palate, and with a few Bay Leaves powder'd; lay it in the Pie; stick it with Cloves; lay on Butter, and close the Pye: When it is bak'd, and half cold, fill it up with clarify'd Butter.

A Turkey Pie.

BONE your Turkey, season it with Pepper, Salt, Mace, and Nutmeg, without and within, and lay it in the Pye, with two Capons, or two Wild Ducks, cut
in

[14] COURT COOKERY: Or,

in Pieces, to fill up the Corners, and a little Butter. When it is bak'd, and half cold, fill it up with clarify'd Butter.

A Goose Pie is made the same Way, only with two Rabbits instead of Fowl.

A Venison Pie.

RAISE an High Pie round; then slice a Pound of Beef Suet, and put it in the Bottom; then cut the Venison in Pieces, and season it with Salt and Pepper to your Palate, and lay it on the Suet; lay on a good Quantity of Butter, close the Pye, and bake it six Hours.

A Savoury Lamb Pye.

CUT the Hind Quarter of Lamb into thin Slices, and season it with Pepper, Salt, Cloves, and Mace; lay them in the Pie, with the Inside of a Cabbage-Lettice and Artechoke Bottoms, the Tops of a Hundred of Asparagus; lay on Butter, and close the Pie. And when it is bak'd, pour in this savoury Liquor: Take Claret, Gravy, and Oyster-Liquor, two Anchovies, a Faggot of sweet Herbs, and an Onion; boil'd up all together, and thicken it with Brown Butter. Then pour it into your Pies when call'd for.

A Mutton

A Mutton Pye.

SEASON your Stakes with Nutmeg, Pepper, and Salt; fill the Pie; lay on Butter, and close it: When 'tis bak'd, toss up a Handful of chopp'd Capers, Cucumbers, and Oysters in Gravy, and an Anchovy, and drawn Butter, and pour in.

To make an excellent Plum Cake.

TAKE a Quarter of a Peck of Flower and dry it, three Pound of Currans, wash'd and pick'd clean, set them before a Fire to dry, half a Pound of Raisins of the Sun, wash'd and ston'd, and shred small, half a Pound of blanch'd Almonds, beat very fine, with Rose-Water, a Pound of Butter melted with a Pint of Cream, but not put in hot, a Pint of Ale-Yeast, a Pennyworth of Saffron steep'd in a Pint of Sack, ten or twelve Eggs, but half the Whites of them, a quarter of an Ounce of Cloves and Mace, one large Nutmeg grated, a few Caraway-Seeds, Citron, Canded Orange, and Lemon Peel slic'd; you must make it thin, or there must be more Butter and Cream; you may perfume it with Ambergreece ty'd in a Muslin Bag, and steep'd in the Sack all Night. If you ice it, take half a Pound of Double-refin'd Sugar sifted;
then

16 COURT COOKERY: Or,

then put some of the Sugar, and beat it up with the White of an Egg, and beat it with a Whisk, and a little Orange-flower-water, but do not over-wet it; then strow in all the Sugar by Degrees; then beat it all near an Hour; the Cake will take so long a baking; then draw it, and wash it over with a Brush, and put it in again for half a quarter of an Hour.

To make a very good Carraway Cake.

TAKE three Pound of the best Flower, dry it before the Fire; then divide it into two Parts; on one Part grate one Nutmeg, put two Spoonfuls of Rose-water, or Sack, the Yolks of four Eggs, as much Ale-Yeast as will make it into a Paste, and let it lie and rise in the Warmth of the Fire, 'till it's as light as Cork; then take the other Half of the Flower, and break into it a Pound of Butter, very small, a little new Milk, luke-warm; make the Flower and Butter into a Paste; then take the two Pastes, and break them together, and strow in a Pound of rough Carraway-Seeds, and mix them well together; then make up the Cakes, and bake it in a Hoop, or Paper. Let the Oven not be too hot, and a little more than an Hour will bake it.

To make

To make an Almond Tart.

MAKE a good rais'd Pastry, and take some blanch'd Almonds finely beat, with Rose-water, a Pound of double refin'd Sugar to a Pound of Almonds, some Bread grated, Nutmeg, and a little Cream, with strain'd Spinage, only as much as will colour the Almonds, bake it with a gentle hot Oven, not shutting the Door, draw it, and stick it with Citron.

A Custard.

BOIL a Quart of Cream, with a Stick of Cinnamon, a quarter'd Nutmeg and large Mace ; when near cold, mix it with eight Yolks of Eggs and four Whites, well beat, sweeten'd with refin'd Sugar ; add to it Sack and Orange-Flower Water ; set it on the Fire, and stir it till a white Froth ariseth ; scum it off ; then fill up your Crust, being dry'd in the Oven.

Almond Custard.

TAKE half a Pound of Almonds, blanch them and beat them very fine ; then take a Quart of Cream, and put to the Almonds ; throw them thro' a coarse Strainer ; beat them again, till you have strain'd the
B Almonds

18 COURT COOKERY: Or,

Almonds thro'; then beat the Whites of twelve Eggs, and put to the Cream; so sweeten it to your Palate, and bake them like other Custards, in Cups. When you beat the Almonds, you must always put some Liquid Thing to keep them from Oiling.

To make Cheese-Cakes.

TAKE two Quarts of Milk, or Cream, and the Yolks of eight Eggs and four Whites, beat them very well, and set it on the Fire; when it boils, take it off, and strain the Whey gently from it, to the Curd; put some Nutmeg, grated, and some Cinnamon beat, four Spoonfuls of Rose-Water, and as much Sack, a quarter of a Pound of Currans, some Butter and fine Sugar, and grated *Naples* Bisket: Put it to what Crust you please.

To make Orange Cheese-Cakes.

BLANCH half a Pound of Almonds, beat them very fine, with Orange-Flower Water, half a Pound of fine Sugar beaten and sifted, a Pound of sweet Butter melted, that must be almost cold before you use it; then take ten Eggs, the Whites but of four, very well beaten, two Candid Orange Peels, or Raw with the Bitterness
boil'd

boil'd out ; beat the Peels in a Mortar till as tender as Marmalade, without any Knots ; then mix all well together.

For the Crust, take a Pound of the finest Flower, and three Ounces of refin'd Sugar, mix it with the Flower ; then take half a Pound of fresh Butter, work it with your Hand till it comes to a Froth ; then put in the Flower by Degrees, and work it together, in the Yolks of three Eggs, and the Whites of two : If it be Limber, put in more Flower and Sugar, till it's fit to roll out ; then make them in what Form you please : A little above a quarter of an Hour bakes them. Against they come out of the Oven, have some refin'd Sugar, beat up with the White of an Egg, as thick as you can ; then Ice them all over, and set them in the Oven to harden again.

To make a Pudding-Cake.

TAKE a Pound of Suet, minced very fine, and as much Flower, four Eggs and a Piece of Butter, mix these together ; season it with Nutmeg, Sugar, Cinnamon, a little Rose-Water and Salt ; Work it into a Paste with Cream, and make it up like a Cake : Butter your Dish, and bake it.

To make Ginger-Bread.

TAKE three Pound of Flower, two Pound of Treacle, two Ounces of beaten Ginger, a few Carraway and Coriander-Seeds, eight Eggs, (the Whites but of four,) half a Pound of Butter, three quarters of a Pound of Sugar, three Nutmegs grated, and what Sweetmeats you will: Mix these well, and make it in a quick Oven.

A good Seed-Cake.

TAKE a Pound and a half of Flower, dry'd, and a Pound of Butter; work the Butter well into a Pound of your Flower; take seven Eggs, and nine Spoonfuls of the best Ale-Yeast, three Spoonfuls of Rose-Water, one Spoonful of Orange-Flower Water, and a quarter of a Pint of Sack; put the Liquors together, and strain them into the remaining half Pound of Flower; it will be then like Batter, and must be well beat together, and set before a Fire to rise; and when it's risen, pour it into the Flower that was mix'd with the Butter, and work it very well with your Hand; and last of all, mix in a Pound of Caraway-Seeds; bake it in a Hoop. A little Time bakes it. Put in-
to

to your Flower, two Ounces of refin'd Sugar, and a little Salt.

To make an Almond-Pudding.

TAKE half a Pound of Almonds Blanch, and pound them in a Mortar, with a quarter of a Pound of Pistacia-Nuts, four grated Biskets, three Quarters of a Pound of Butter, three or four Spoonfuls of Sack and Orange-Flower Water; then mix it with a Quart of Cream, being boil'd; mix it with eight Eggs, a little Mace, Nutmeg, Cinnamon, and Sugar: Pour it into the Dish, being cover'd and garnish'd with Puff-Paste.

A Quaking-Pudding.

TAKE a Quart of Cream, and beat three or four Spoonfuls, with two or three Spoonfuls of Flower of Rice, a Penny Loaf grated, and seven Eggs; then put to it a little Orange-Flower Water, Sugar, Nutmeg, Mace, and Cinnamon; butter the Cloth, and tye it up, but not too close; put it in when the Pot boils, and boil it an Hour; then turn it out into the Dish; stick on it slic'd Citron, and pour over it Butter, with Sack, Orange-Flower Water, with Lemon-Juice and Sugar.

22 COURT COOKERY: Or,

To make Black Caps.

TAKE twelve good Apples; cut them in two, and take out the Cores; place them on a Tin Patty-Pan, with their Skins on; put to them four Spoonfuls of Water, and scrape double-refin'd Sugar over them: Set them in a hot Oven till the Skins are black a little in the Middle, and the Apples tender, which will be in about three Quarters of an Hour, and dish them up: Scrape a little fine Sugar over them again.

An excellent Carrot Pudding.

TAKE two or three Carrots; grate them, and a Penny Loaf also; put to these a Pint of Cream, the Yolks of nine Eggs, half a Pound of Marrow, three Ounces of fine Sugar, and stir all these together: Butter your Dish, and bake it.

To make a Carrot Pudding.

TAKE a large Carrot, boil it tender, then set it to be cold, and grate it thro' a Sieve very fine; then put in half a pound of melted Butter beaten together with eight Eggs, (leave out half the Whites,) with three Spoonfuls of Sack, and one Spoonful

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Spoonful of Orange-Flower Water, half a Pint of good Cream, a Nutmeg, Bread grated, a little Salt, and make it of a moderate thickness, and give it the same Baking as a Custard.

Another Way of making a Carrot Pudding.

MAKE it as you wou'd another Pudding, only instead of Beef Suet, put Carrots grated very fine, and either boil or bake it.

To make an Orange Pudding.

TAKE the Peel of six Oranges, peel'd thin from the White, boil them very tender, shifting the Water once or twice; when they are boil'd tender, beat them fine in a Mortar, then take a quarter of a Pound of *Naples* Bisket, boil them up in Cream, and rub it thro' a Cullender; then put your Peel to it, with the Yolks of six Eggs, and the Whites of three; season it to your Taste with Nutmeg, Salt, and Sugar; and then bake it.

To make a Rice Pudding.

GRind half a Pound of Rice to Flower, mix it by degrees with three Pints of Milk, and thicken it over a gentle Fire,

B 4

with

24 COURT COOKERY; Or,

with Care, till its like a Hasty-Pudding, and then pour it out, and let it stand a cooling; put to it nine new-laid Eggs, (but half the Whites,) four Spoonfuls of Orange-Flower Water; melt half a pound of fresh Butter, and sweeten it to your Pallate; add to it some Citron sliced thin.

Another Way of making a Rice Pudding.

BLanch the Rice in Water; then boil it in Milk, refin'd Sugar, Cinnamon, and Salt, till its very thick; let it stand to be cold; and add to it Eggs according to your Quantity of Rice; if you bake it, half the Whites of the Eggs will do; put some Currans and Raisins, and a little melted Butter. Be sure, if you bake or boil it, forget not Suet or Marrow.

Quaking Pudding another Way.

TAKE a Pint of the thickest Cream, eight Yolks of Eggs, and two Whites, beat them very well, with a little Orange-Flower, or Rose Water; mix the Eggs with the Cream; then grate in some Nutmeg, sweeten it to your Palate, and Flower a Bag very well, put it in and tye it fast, and so put it into a Pot of boiling Water, and keep it so; and when its boil'd enough, turn it out of the Bag, and make your
Sauce

Sauce of Sack, Butter, and Sugar, and pour over it; with Citron, and candied Lemon-peel, sliced thin, with blanch'd Almonds cut in Pieces, and stuck upon it.

A Rice Pudding.

TAKE two Quarts of Milk, and three Quarters of a Pound of Butter, boil them, and mix half a Pound of ground Rice with a little cold Milk over the Fire; then take eight Eggs, and three Quarters of a Pound of refin'd Sugar, a little Orange-Flower Water, or Rose Water, and a little Nutmeg; stir them well together, and Butter the Bottom of your Dish, and pour it in, and so bake it.

A Seed Cake.

TAKE two Pounds of smooth Caraways, six Pounds of Flower, half a Pound of Sugar, an Ounce of Spice; then make a Hole in the Flower, and put in a Quart of Yest, four Eggs well beat, half a Pint of Sack, a little Orange-Flower Water, and a Pint of Milk, warm'd together; then strew a little Flower therein; then work it up, and let it lie to rise a little; and put it into a Hoop, and strew over it double-refin'd Sugar, and rough Caraways.

To

To make Ratafie Cakes.

TAKE half a Pound of Apricock Kernels, and beat them very fine; with a little Orange-Flower Water; mix to them the Whites of three Eggs well beaten, and put to them two Pounds of single-refin'd Sugar finely sifted; work them all together to a Paste, and lay them in little round Bits on thin Tin Plates, flower'd; set them in the Oven, not too hot: They will soon bake.

To make admirable Marrow Pasties.

TAKE the Marrow of one Bone, Cinnamon finely sifted, a little Nutmeg, Salt, and Sugar, to your Taste; take two Yolks of Eggs boil'd, and rubb'd fine, and and Lemon Peel cut fine, half an Ounce of candid Orange, half an Ounce of Lemon *ditto*, half an Ounce of Citron cut, but not too fine; a quarter of a Pound of plump Currans; mix all these well together, and make it into Pasties, with Puff-Paste; close them well up, and fry them in Beef-Dripping made very hot, and a great deal: Strow Sugar over them.

Orange

Orange Butter.

TAKE the Yolks of five hard Eggs; put to it a Pound of Butter, a little refin'd Sugar, with a Spoonful of Orange-Flower Water; and work it thro' a Sieve.

Almond and Pistacia Butter is made the same Way; but let them be blanched and pounded.

A very good Batter Cake.

TAKE six Pounds of Currans, five Pounds of Flower, an Ounce of Cloves and Mace, a little beaten Cinnamon, half an Ounce of Nutmegs, half a Pound of Sugar, three Quarters of a Pound of Citron, Lemon, and Orange-Peel candied, half a Pint of Sack, a little Honey-Water, a Quart of good Ale-Yeast, a Quart of Cream, and a Pound and three Quarters of Butter melted therein; mix it well together on a Board, and lay it before the Fire to rise; then work it up, and put it in a Hoop, with a Paper flower'd at the Bottom, and so bake it. Take Care not to burn it.

A Tourt Demoy.

BEAT half a Pound of blanch'd Almonds in a Stone Mortar in Sack, with a Quarter of a Pound of Citron, the White of a Capon, five grated Biskets, Mace, Sugar, Nutmeg, and Cinnamon, Sack, and Orange-Flower Water; then mix it with a Pint of Cream, mix'd with seven Yolks of Eggs, and two Whites, well beat together; bring all these Ingredients to a Body over the Fire, and having a Dish cover'd with Puff-Paste, put Part of it into the Bottom; then put in the Marrow of two Bones in small Pieces, and squeeze on it a little Lemon-Juice, and lay on the other Part of the Ingredients, and cover it with a cut Lid.

A Rice Florendine.

TAKE half a Pound of Rice, pick'd clean, and boil'd tender in fair Water; then put to it a Pint and an half of Cream, and let it boil thick, and season it with Mace, Nutmeg, Cinnamon, and Sugar; mix it with eight Eggs well beat, three Quarters of a Pound of Currans, and three Quarters of a Pound of Marrow, three grated Biskets, three Spoonfuls of Sack, two of Orange-Flower Water, and Puff-

Puff-Paste, and lay on a cut Lid, and garnish your Dish.

The same Ingredients for an *Almond Florendine*, only blanch the Almonds, and beat them in a Stone Mortar, with a Glasse of Sack, and a little Orange-Flower Water.

Liver Puddings.

TAKE the Liver of a Hog, boil it well, and grate it thro' a coarse Sieve; then grate some White Bread, double the Quantity of the Liver; take a Quart of Cream boiling hot and scald the Bread in it; when cold, put to it a Pound of Beef Suet finely shred, half a Pound of Hogs Lard cut the Bigness of a Die, half a Pound of Sugar, a Pound of Currans, Cloves, Mace, Nutmeg, Cinnamon, Salt, and six Eggs beat up, a little Sack, and Orange-Flower Water; and it will be the Thickness of a Paste; then fill your Skins.

To make Cheese-Cakes another Way.

TAKE six Quarts of Milk warm from the Cow, put in as much Rennet as will make it a tender Curd; when its turn'd, break it gently and hang it up in a Cheese Cloth, and let the Whey drain from it, often stirring the Cloth, and squeezing the Whey out by putting the Cloth between
two

30 COURT COOKERY: Or,

two Boards; and when its dry, put it in a Stone Mortar and beat it very well; then take it out, and put to it half a Pint of thick Cream, three Quarters of a Pound of sweet Butter melted, and a Quarter of a Pound of *Naples* Bisket grated, and three quarters of a Pound of Currans, six Yolks of Eggs and four Whites, two small Nutmegs, and six Spoonfuls of Rose or Orange-Water, and as much Sugar as will sweeten it: For the Crust, to a Pound and half of Flower, put three quarters of a Pound of Butter, and work it well into the Flower, with the Yolks of two Eggs, a little refin'd Sugar, and Orange-Water; then mix it into a Paste, with a little Whey, and roll it very thin, and lay your Meat in them and bake them. The Oven must not be too hot.

To make Raspberry Cakes.

TO a Pound of Raspberries, take a Pound of fine Sugar; put your Raspberries on the Fire with only their own Liquor, and boil them till great Part of the Juice is boil'd away; then take them off, and put on your Sugar, and six Spoonfuls of Water, and boil them till it be Sugar again: You must scum it very well, then put in your Raspberries, and boil them till it thickens: Make what Size you will, and put them
in

in the Sun. Keep turning them till they are dry.

A Calves-Foot Pudding.

TAKE two Calves Feet, shred them fine, and mix them with a Penny Loaf grated, being scalded with a Pint of Cream; put to it half a Pound of shred Beef-Suet, and eight Eggs, a Handful of plump'd Currans, and season it with Mace, Nutmeg, Cinnamon, Salt, and Sugar, a little Sack and Orange-Flower Water, and the Marrow of two Bones; put it in a Veal Caul, being wash'd over with the Batter of Eggs; then wet a Cloth, and put it therein: Tye it up close, and when the Pot boils, put it in, and two Hours boils it. Then turn it in a Dish, and stick on it slic'd Almonds and Citron, and pour on Sack, Lemon-Juice, Sugar, and drawn Butter.

A Custard-Tansy.

TAKE half a Pound of *Naples* Bisket, finely grated, eighteen Eggs, (but half the Whites,) one Nutmeg grated, and double-refin'd Sugar to your Taste; then strain the Eggs, and mix all together, with four or five Spoonfuls of Sack, about half a Pint of Cream, colour it with the Juice of Spinage and a Sprig of Tansy; then put it in
a Sauce-

32 COURT COOKERY: Or,

a Sauce-Pan, the Bottom being first well Butter'd, and keep it stirring over a clear Charcoal Fire till it's Thick; then Butter a Dish, and put it in, and set it over a gentle Fire to harden, and cover it with a Pewter Plate; and when it is done enough in the Dish, turn it on the Plate, and set that on the Fire to stiffen. Serve it on the Plate, with quarter'd Oranges, and Sugar strew'd over it.

A Marrow Tourt.

TAKE a Quart of Cream, and boil it with a little Cinnamon, beat ten Yolks of Eggs, keep some Cream cold to mix the Eggs with, and strain them; when the Cream boils, stir it all together on a slow Fire to thicken; then sweeten it to your Taste; grate a little Nutmeg, and Rose-Water, and mix it when cold; lay on a fine Crust, and stick in it little Bits of Marrow, and bake it as you do a White-Pot, and eat it hot. The Cream must be near cold before you put the Eggs to it. You may add Sweetmeats.

Waffles.

TAKE Flower, Cream, Sack, Nutmeg, Sugar, Eggs, Yest of what Quantity you will; mix these to a Batter, and let them

them stand to rise ; then add a little melted Butter, and bake one to try ; if they burn, add more Butter : Melt Butter, with Sack, refin'd Sugar, and Orange-Flower Water, for the Sauce.

A good Tansy.

TAKE half a Pound of *Naples* Bisket, and grate it, eighteen Eggs, half the Whites, one Nutmeg grated ; put the Sugar to the Eggs, and strain it to your Bisket ; with four or five Spoonfuls of Sack, and half a Pint of Cream ; then colour it with the Juice of Spinage, or green Wheat, and a little Tansy ; then take a Sauce-pan and butter it well, and put your Tansy in it, and keep it stirring over Charcoal, or Wood-coal, till it be very thick ; then have a Dish just big enough for it, and that must be butter'd every where, or it will stick and melt the Dish ; then put your Stuff in the Dish over the Coals, with a gentle Fire, not to bubble, but to harden ; cover it with a Butter-pan, and when it is enough, turn it on the Plate, and set that on the Coals. When it's enough, serve it up with Orange quarter'd, and strew'd Sugar.

To make a very good Tansy.

TAKE nine Eggs, but half the Whites, and beat them well together; put refin'd Sugar to them, and strain it; then add half a Pint of Cream, and as much Juice of Spinage, or Wheat, as will colour it; with a little Tansy, two *Naples* Biskets grated, a Nutmeg, and six Spoonfuls of Sack; let the Biskets soke some time; then take your Sauce-pan, and put in some Butter, and warm it over the Fire, and do it round the Sauce-pan; then put in the Stuff, and stir it over a Charcoal Fire; when its thick enough, put it into a Dish that will just hold it, and cover it with a Plate, and put it over your Stoves, not to boil, but harden. When you think its stiff enough, turn it on the Plate and serve it.

An admirable Potatoe Pudding.

TAKE two Pound of white Potatoes, boil and peel them, and beat them in a Mortar, so small, as not to be discover'd what they are; then take half a Pound of Butter, and mix it with the Yolks of eight Eggs, and the Whites of three; beat them very well, and mix in a Pint of Cream, and half a Pint of Sack, a Pound of refin'd Sugar,

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Sugar, with a little Salt and Spice, and bake it.

An excellent Marrow-Pudding.

BOIL a Quart of Cream, with a Stick of Cinnamon, large Mace, and slic'd Nutmeg; season it with Sugar and a little Salt; then strain it, and take eight Eggs, half the Whites put away, and beat them in a little Cream, very well; when your Cream is near cold, put in the Eggs, and strain it; then garnish your Dish with Puff-Paste, and lay a Laying of slic'd Bisket, Marrow, and Raisins of the Sun ston'd; slic'd Lemon-Peel and dry'd Citron, cut in thin Slices in the Dish, and pour a Ladle full, or two, of Cream, and then a Laying of the above Ingredients: This do three or four Times, till the Dish is full. Half an Hour will bake it.

To make a good Gooseberry-Fool.

TAKE a Quart of Gooseberries, and scald them tender, and drain them from the Water thro' a Cullender, and squeeze them with a Spoon; then take a Quart, or three Pints, of new Cream, and six Eggs, Yolks and Whites, well beaten, and put to the Cream, and grate a small Nutmeg into it, and mix some Orange-

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Flower Water and Sugar, and sweeten it to your Palate : Set all over a gentle Fire, and stir it till you see it of a good Thickness; then take it off and cool it a little, and put it into your white Earthen Cream Dishes, and serve it when cold.

To make Fumballs.

TAKE two Pound of the best Flower, and a Pound of sweet Butter, and rub it in the Flower, with a Pound of fine Sugar ; put in four Eggs, (but two Whites,) three or four Spoonfuls of Orange-Water, make it up well together, and strew in an Ounce of Carraway-Seeds, and roll it in what Shape you please, and bake them.

To make Diet Bread.

TAKE a Pound of Loaf-Sugar beat and dried, three Quarters of a Pound of Flower dried, seven Eggs, Yolks and Whites ; whisk your Eggs with two Spoonfuls of Orange-Flower Water, and two Spoonfuls of fair Water, half an Hour ; then shake in your Sugar, and beat them with a Spoon a Quarter of an Hour ; and put in your Flower, and beat it another Quarter ; bake them in Tin Pans ; put Paper within your Pans well flower'd ; an
Hour

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Hour bakes them; put them into your Pans just as you put them into the Oven.

A Florendine of a Veal Kidney.

LET the Kidney be shred fine, the Fat and all, with a little young Spinage, Parsly, and *Silesia* Lettice, three Pippins, and a little Orange Peel; season it with Mace, Nutmeg, Salt, Cinnamon, and fine Sugar; a Handful of Currans, three grated Biskets, two or three Spoonfuls of Sack and Orange-Flower Water, three Eggs, and mix it into a Body, and put it in a Dish cover'd with Puff-Paste; you may lay on a cut Lid, and garnish your Dish with Citron,

To Bottle Gooseberries.

WHEN they are full grown, before they turn to be ripe, fill your large wide-mouth'd Bottles with the clearest Gooseberries, Cork them close, and set them in a slack Oven till they are tender, and some crack'd; then draw them, and pitch the Corks, and set them by for Use.

Damsons, Bullefs, Pears, Plumbs, or Currans, are done the same Way; only do these when they are ripe.

To make good Toasts,

TAKE a Manchet, and cut it in Slices, and a Pint of Cream and boil it; then take three Yolks of Eggs, and two Whites, and mix the Cream and Eggs together, and pour it on the Bread in the Dish, and stew it with Sugar and Nutmeg; then fry it with Butter; and after they are well drain'd, pour Butter and Sugar over them.

A Bacon Pudding.

A Quart of Cream, and boil it, with a handful of Sugar, and a little Butter; the Yolks of eight Eggs, and three Whites, beat together, with three Spoonfuls of Flower, and two Spoonfuls of Cream; when the Cream boils, put in the Eggs, stirring it till it comes to be thick, and put it in a Dish, and let it cool; then beat a Piece of fat Bacon in a Stone Mortar till it comes to be like Lard, take out all the Strings from it, and put your Cream to it little by little till its well mix'd; then put some Puff-Paste round the Brim of your Dish, and a thin Leaf at Bottom, and pour it into the Dish. Do the Top Chequerwise with Puff-Paste, and let it bake half an Hour.

An

An extraordinary good Orange Pudding.

TAKE two large Oranges, lay them in Water over Night, and take ten Eggs, and the Whites of seven of them; take a Pound of sweet Butter, and break it in small Pieces into the Eggs; then put in half a Pound of Loaf Sugar, and take the Seeds out of your Oranges, and beat them to mash in a Mortar, and mix them with the other Ingredients, and a little Sack; cover the Bottom of your Dish with Puff-Paste, and put in your Pudding, and bake it. Strew treble-refin'd Sugar over it, and serve it.

An Apple Pudding.

TAKE as much Pulp of boil'd Pippins as you think will make your Pudding, and six Eggs well beaten, (leave out half the Whites,) two large Spoonfuls of *Naples* Bisket finely grated, Sugar it to your Palate; take the Rind of an Orange or Lemon boil'd tender, and beaten in a Mortar; then mix all well together in the Mortar, with a Quarter of a Pound of fresh Butter, and put it in your Dish, with Paste Top and Bottom. Let it not be done too much.

An Almond Pudding.

TAKE three penny white Loaves, grate and dry them before the Fire, take a Quart of Cream and make it scalding hot, and put it on the Bread in a Pan, and let it stand to be cold; then take a Pound and an half of sweet Almonds, blanch'd, and beat fine with Orange-Flower Water, mixing them with the Bread; the Quantity of Almond should be alike with the Bread; the Yolks of ten Eggs, with Cloves, Mace, Sugar, and Ambergreese to your Taste, with a little Marrow; and all mix'd together, and put in the Dish, with Paste all round; then bake it.

Almond Flummery.

MAKE a strong Jelly of Calves Feet, and take an Ounce of blanch'd Almonds pounded very fine; put in a little Sack to keep them from Oiling, and put them into the Jelly Bag, and squeeze it thro' till your Jelly is as white as you wou'd have it; season it to your Taste with Juice of Lemon, and a little of the Peel grated, and two Spoonfuls of Sack. When cold, cut it in Slices.

To make Almond Butter.

TAKE a Quart of thick sweet Cream, and boil it with Mace and Nutmeg, and strain it; then put in the Juice of a large Lemon, and set it to drain thro' a Sieve; then beat up the Curd with Rose Water, and a little Ambergreece.

To make Queens Cakes.

TAKE a Pound of dry'd Flower, a Pound of refin'd Sugar sifted, and a Pound of Currans wash'd, pick'd, and rubb'd clean, and a Pound of Butter wash'd very well, and rub it into the Flower and Sugar, with a little beaten Mace, and a little Orange-Flower Water; beat ten Eggs, but half the Whites, work it all well together with your Hands, and put in the Currans; sift over it double-refin'd Sugar, and put them immediately into a gentle Oven to bake.

To make Biskets.

TAKE two Pounds of Flower, and two Pounds of refin'd Loaf Sugar, and mingle them together; eight Eggs, but six Whites, beat them with seven or eight Spoonfuls of Orange-Flower Water,
stir

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stir them till they are well mingled ; then Butter your Plates, and lay on your Bisket, strew Sugar over them, and set them in a slow Oven. They will soon bake.

To make Maccarooms.

BLanch a Quantity of Almonds, by putting them into hot Water, and beat them fine in a Mortar, with two Spoonfuls of Sack, strewing on them fine Sugar as you beat them ; and when they are well mix'd, add the Whites of Eggs, and Orange-Flower Water ; when they are of a convenient Thickness, drop them off on Wafers laid on Tin Plates, and bake them in a gentle Oven. They are soon done.

To make Lemon Cakes.

TAKE three clear Rind fizable Lemons, cut off the yellow as thin as you can, and shred it as small as possible ; then take a Pound of refin'd white Sugar pounded, and two Spoonfuls of that Sugar at a time put into a Silver Porringer, and wet it with a Spoonful of Water ; set it over a Chafing-dish of Charcoal, and stir it up continually when it boils, which must be quick ; when it has boil'd a little while, its enough. Then let Somebody put
in

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in as much Peel as will hold out the Sugar, doing two Spoonfuls at a time. Then take it off, and stir in half a Spoonful of Lemon Juice, keep stirring it to make it thicken, as to drop, but let it not be too stiff: The oftener you melt it, the more the Sugar glues and spoils, but it will bear melting three times; and when you melt it, pour in a few Drops of Juice, but no Water, and drop it on clean white Paper, and let it lie till next Day in a warm Place near the Fire, but not hot, for they will run. If the Cakes stick to the Paper, wet the Backside, and they will slip off.

To make Curd Puffs.

TAKE a Quart of Curd, and let it run thro' a Sieve; then pound them in a Mortar, and put in six Yolks of Eggs, and two Whites, and half a Pound of Butter soften'd with your Hands in small Pieces, and mix them all together; grate in the Peel of one Lemon, some Nutmeg, Mace, Cinnamon, some Rose-Water, a little Flower, and a little Sugar, roll them in Flower, and fry them. Your Sauce must be Sack, Sugar, Butter, and Orange-Flower Water,

To

To make a Rich Rice Pudding.

TAKE a Quart of Milk, six Ounces of Rice finely powder'd, six Eggs, half the Whites, and half a Pound of Butter; put in the Rice when the Milk boils; let it boil some Time, and then put in the Sugar and Butter, and stir it well; and when cold, put in the Eggs; then bake it in a Dish. It must be well bak'd. Put at the Bottom of the Dish some Orange, Marmalade, and Marrow.

Marrow Pasties.

SHred your Marrow very fine, and some Apples, and put a little refin'd Sugar to them; put them into Puff-Paste, and fry them in a Pan in clarify'd Butter. Strew a little Loaf Sugar sifted on them, and serve them.

To make French Rolls.

TAKE a Pound of the finest Flower, a little Yest, and a little sweet Butter, temper them lightly with new Milk warm from the Cow; then lay your Paste a while before the Fire, cover'd up in a Cloth, and make it up into Rolls, or
Loaves

Loaves, flower it well, and bake them in a very quick Oven.

To make Ramekins.

TAKE a Pound of mild Cheefe, grate it, put to it two or three Pats of Butter, and the Yolks of two Eggs; make it up like PASTE, spread it on Slices of Bread, and bake it in an Oven upon a Pattee-Pan; butter your Pan first.

To make a Cream Cheefe in Haste.

TAKE a Quart of Cream, a Pint of Milk, and the Whites of six Eggs, and beat them together, and strain it thro' a Hair-Sieve; then set it on the Fire till it boils; keeping it stirring till it thickens; then put some Verjuice to it, and stir it well together; then have a small Cheefe-Mould by you, and wet a clean Napkin, and lay into it, and pour the Cheefe into that, and let it stand a while, till the Whey is dropp'd away, and you perceive you may turn it out on a Plate; then turn it out, and scrape double-refin'd Sugar upon it; and, if you please, Rose or Orange-Water.

Sack Cream.

TAKE a Quart of Cream, and set it over the Fire till it grows thick; take six Whites of Eggs, and one Yolk, well beaten, and a Quarter of a Pint of Sack; strain it, and put it into the Cream, and stir it till very thick, and take it off the Fire: Shake it till it's cold, and sweeten it to your Taste.

To make Quick Cream.

TAKE three Quarts of Milk from the Cow, and set it to boil; when it begins to rise, take it from the Fire, and let it stand a little; take the Cream from the Top of it, and set it into a Plate; put your Skillet again on the Fire, and continue to do as before, till the Plate is full of Cream; put to it some Rose or Orange-Flower Water, and powder it with double-refin'd Sugar, and then serve it.

Rice Cream.

TAKE a Quart of Cream, two large Handfuls of Rice Flower, a quarter of a Pound of fine Sugar, well beaten; mingle your Flower and Sugar together, and put in your Cream, adding the Yolk
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of an Egg, beaten with two Spoonfuls of Orange-Flower Water; then stir all these together, and set them over a quick Fire, keeping the Cream continually stirring, till it is as thick as Water-Paste.

The best Lemon Cream.

TAKE four Lemons, and pare the yellow Rind; then cut them into Slices and wring out the Juice, and let the Peel steep in it an Hour; then put in a Quarter of a Pint of Water, six Spoonfuls of Rose Water, the Whites of eight Eggs, and two Yolks beaten very fine; set it over a Charcoal Fire, and keep it stirring till it be ready to boil; then put in half a Pound of double-refin'd Sugar, and strain it before you set it over the Fire, and stir it till cold.

To make Blanc Manger.

TAKE an Ounce of Ising-Glass, cut thin, and lay it in Water six Hours; then pour the Water from it, and put to it a Pint of new Milk and a Stick of Cinnamon; boil it, stirring it till half be consum'd; then pass it thro' a Sieve; let it stand till its stiff; then put to it a Pint of Cream, and a quarter of a Pound of blanch'd Almonds, finely beaten; sweeten it to
your

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your Palate ; then boil it up, and wring it hard thro' a coarse Cloth into a Pewter-Dish, (wet the Dish with cold Water,) and let it stand till cold ; then cut it into what Shape you please.

To make Lemon Cream.

TAKE three smooth *Malaga* Lemons, pare them, and squeeze out the Juice ; cut the Peel in small Pieces, and put it to the Juice for three Hours ; cover it close, and when it tastes of the Peel, add to it the Whites of five Eggs, and the Yolks of two and a half ; beat this well with two Spoonfuls of Orange-Flower Water ; strain it, and sweeten it with double-refin'd Sugar ; set it over a gentle clear Fire, and stir it carefully, till its as thick as Cream : Put it into your Jelly-Glasses, and let it stand two or three Days.

To make Almond Cream.

TAKE half a Pound of sound Almonds, blanch and beat them very fine, with Orange-Flower Water ; take a Quart of Cream, boil'd, cool'd, and sweeten'd with refin'd Sugar ; put the Almonds into it, and when they are mix'd, strain it thro' a fine Sieve ; then stir it over the Fire till it thickens, and pour it into Glasses.

Chocolate Cream.

TAKE a Pint of Cream, with a Spoonful of scrap'd Chocolate, and boil them well together ; mix with it the Yolks of two Eggs, and thicken and mill it on the Fire ; then pour it into your Chocolate-Cups.

Curran Jelly.

TAKE your Currans, and strip them, and put them into Water enough to cover them, and let all the Goodness boil out of them ; then strain them, and not squeeze them : To a Quart of Juice, put a Pound and half of Sugar ; then boil it till you think it will jelly : A little will do, for it must not be too stiff a Jelly ; then put it in Glasses, and paper it the next Day.

Jelly of Currans, another Way.

TAKE a Quantity of Currans and strip them from the Stalks into a Gallipot, which Pot you must put into a Kettle of Water, over the Fire, till they be enough ; strain them thro' a Flannel Jelly-Bag, kept for that Purpose only, but don't squeeze it ; add to the Liquor, its Weight in double-refin'd Sugar ; boil both up for a quarter of

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an Hour, very gently ; then put it into
Glasses.

To make Harts-Horn Jelly.

TAKE half a Pound of Harts-Horn,
and three Quarts of Water ; let it
boil very slowly, till above one Quart be
consum'd ; the next Day, when it's settled,
take away what is clear of the Hartshorn ;
put to it a Pint of Rhenish, and a quarter of
a Pint of the best Sack ; beat up the Whites
of five Eggs to a Froth ; stir all together
with refin'd Sugar, and make it sweet ; mix
it, and set it on the Fire, and stir it well ;
then add the Juice of six Lemons, and a
thin Slice of the Peel ; let it boil up ; then
strain it thro' your Jelly-Bag till its extream
Fine, and put it into Glasses.

Harts-Horn Jelly a better Way.

TAKE ten Ounces of Harts-Horn, six
Quarts of clear Spring-water ; put
the Harts-Horn in a clean Skillet, with two
Quarts of the Water, and let it boil clean
away ; then put in two Quarts more, and
let that boil away ; then put in the other
two Quarts, and let it boil till a Pint be
consum'd ; then strain it thro' a new Flan-
nel, and season it with Lemon and fine
Sugar, to your Taste: After it's season'd,
2 strain

strain it as before; if it does not jelly to your Liking, melt it down again. You must season it over your Charcoal.

Maids Cream.

TAKE the Whites of five Eggs, whisk them to a Froth, and put them into a Sauce-pan, with refin'd Sugar, Milk, and Orange-Flower Water; set your Plate over a Stove, with a little Cinnamon, and pour your Cream, when its well beat, into the Plate: When its enough, brown it with a red hot Shovel, or Iron.

Sweet-Bread Pasties.

TAKE half a Dozen Sweet-Breads, and parboil them, and chop them very fine, and add to them a little above half the Quantity of Marrow, finely slic'd, the Yolks of three Eggs, Cream, Mace, Nutmeg, Salt, and Sugar; Orange-Flower Water, and fine Bread grated; then have a Puff-Paste ready made, and roll it into the Form you would have your Pasties of, and fill them with the above Ingredients. Either bake or fry them: The former is the best.

To make Almond Bisket.

B LANCH three Quarters of a Pound of Almonds, beat them in Orange-Flower Water to prevent oiling ; beat the Whites of twelve Eggs and half the Yolks ; then whisk into your Eggs three Pound of refin'd Sugar, and put in your Almonds, with eight or nine Spoonfuls of the best Flower, and put them on Tin Plates, in what Shape you will, and bake them in a slack Oven : Sift over them double-refin'd Sugar.

To make Biskets.

T O a Pound of the best Flower, add a Pound of refin'd Sugar ; mix'd well together with the Yolks of five Eggs and four Whites, beat up in five Spoonfuls of Orange-Flower Water ; stirring it till all be well mingled ; then butter your Tin Plates, and put on the Bisket ; strew over them double-refin'd Sugar, and set them in a slack Oven. A little Time does them.

To make Savoy Biskets.

B EAT up a Dozen of Eggs, and but half the Whites, (take great Care that they be new) in three or four Spoonfuls of Orange-

Orange-Flower Water, and strew in a Pound of double-refin'd Sugar, finely beaten and sifted: When your Eggs and Sugar is of the Substance and Colour of Cream, dry a Pound of the finest Flower, and mix therein: Make them in what Size you will, and bake them on Tin Plates, first flower'd, in a very slack Oven.

A whipt Sillabub, very good.

TAKE a Pint of Cream, with a little Orange-Flower Water, the Juice of a Lemon, two or three Ounces of fine Sugar, the White of two or three Eggs; wisk these up together, and having in your Glasses Rhenish Wine and Sugar, and Claret and Sugar: Lay on the Froth with a Spoon, heap'd up as light as you can.

A Whipt Sillabub.

TAKE a Pint of Cream, five Spoonfuls of Sack, the Whites of two Eggs, and three Ounces of treble-refin'd Sugar, beat all together with a Whisk, till a good strong Froth arises; then skim it, and put it into your Glasses for Use.

Another Sillabub.

TAKE Syder, or Rhenish Wine, and sweeten it with fine Sugar, and grate in a little Nutmeg, and fill the Sillabub Pot half full, and take as much Cream as will fill up the Pot, and sweeten that also; then take a Wooden Cow, and froth it, and let it stand a while, for the Curd to harden before you eat it.

A Sack Posset.

TAKE fourteen Eggs, leave out half the Whites, beat them with a quarter of a Pound of fine Sugar, some Eringo Roots slic'd thin, with a quarter of a Pint of Sack; mix it well together, and set it on the Fire; keep it straining all the while, and one Way: When 'tis scalding hot, let another, whilst you stir it, pour into it a Quart of Cream, boiling hot, with a grated Nutmeg boil'd in't; then take it off the Fire, and clap a hot Pie-Plate on it, and let it stand a quarter of an Hour.

How to make white Mead.

TAKE four Gallons of Spring-Water, and two Quarts of Honey, two Nutmegs grated, a quarter of an Ounce of Cloves,

Cloves, half an Ounce of Cinnamon, and two Races of Ginger; boil all these together, till one Gallon be consum'd; then let it by in a small Runlet; and, when a Month old, bottle it, and it will keep six or eight Months.

To make Mead another Way.

PUT a Quart of Honey to ten Quarts of Water, six Cloves, and three Races of Ginger; put the Honey to the Water when 'tis warm; let it boil, and put three Quarters of a Pound of Loaf-Sugar, the Juice of two Lemons, and the Peel of one: When it's almost cold, put it into a Earthen Stein, with a Toast, very hot, spread with Ale-Yeast. Let it stand six Days, and then bottle it.

An excellent Way to make Orange-Wine.

TAKE twelve Gallons of Water, thirty Pound of Six-penny Sugar, and boil it an Hour: Scum it often, and when almost cold, put in the Juice of a Hundred of the clearest Civil - Oranges strain'd from the Seeds; and when only Blood-warm, sop a Toast in Ale-Yeast, and put into the Liquor; let it stand twenty eight Hours: Then put it into a clean Vessel, with the major Part of the Rines, par'd

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thin. It will be fine to bottle off in two Months : Give it Vent at least once a Week.

To preserve Currans.

TAKE your largest Currans, and stone them; and take their Weight in Sugar; and to four Ounces you may put half a Pint of Jelly boiling hot, and boil your Currans till you think they will Jelly; then take them, and put them in Glasses; paper them the next Day very close.

To preserve Cherries.

TAKE your best Morella Cherries, and stone them; to a Pound of Cherries take three Quarters of a Pound of Sugar; put your Sugar on the Fire with some Juice of Cherries, and half a Quarter of a Pint of Water, and half a Pint of Juice of Currans, and boil them, and scum them very well; then let it stand till almost cold, and put in your Cherries and boil them till they be tender. If they Jelly too much before they are tender, you may put in a Spoonful of Water; when tender, put them in Glasses, and put the rest of the Jelly on them the next Day, when you Paper them.

To

To dry Cherries.

TO one Pound of Sugar take eight Pounds of ston'd Cherries, and set them on the Fire. There will be a great deal of Liquor; so let them boil a great while, till they are very tender. If there be not Liquor to cover them, you may put in a little Water; then let them stand two or three Hours. Then take your Cherries and lay them upon large Sieves, and set them in the Sun to dry; and when both Sides are dry'd, put them into a Gallipot, and squeeze them down as hard as you can.

To preserve Apricocks,

TAKE the clearest Apricocks, not soft nor green, cut them down the Middle and take the Stones out, and pare them; then take their Weight in Sugar and fill them with Sugar, and let them stand two Hours; you must coddle them, and rub them with a coarse Cloth, and cut them in Pieces, and fill the Skillet with Water, let it boil till they are very soft, not broken; then strain them thro' a Sieve; and when that is cold, to a Pound of Fruit take six Spoonfuls of Sugar; then put them on the Fire, and boil them as fast as you can;

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can; and when any is soft all over, before the rest, take them out; and put them on an Earthen Dish till all are soft; and then put them up.

To preserve Gooseberries.

TAKE the largest *Dutch* Gooseberries at full Growth, but not ripe, stone them and put them into some fair Water; to a Pound of Gooseberries take a Pound and an half of double-refin'd Sugar; let your Water boil before you put in your Berries; put them in, and just scald them; then take and lay them in Sugar two Hours; then take the rest of the Sugar, and three Quarters of a Pint of Water, let it boil, and put in your Berries, and boil them as fast as can be, till you think they are enough. You must not stir them, but shake them. Then put your berries in your Glasses, and put your Liquor scalding hot on them, and keep the rest of the Jelly to put on them next Day, when they are paper'd.

To preserve Barberries.

Gather the clearest Bunches in a dry Day, and boil several Bunches in a Quart of Claret till they are soft, and strain them; then take five Pounds of refin'd Sugar, and a Quart of Water, and boil them

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to a Sirrup, scum it often, and put your Barberries scalded into the Liquor, and put them into Pots.

To preserve Damfins.

TO a Pound of Damfins take a Pound of Sugar, put as much Water as will wet the Sugar; when its dissolv'd upon the Fire, your Damfins being slit, put them in, and shake them till they boil, skim them, and set them by till cold; then take some white Bullies, or any white Plumbs, put them into an Earthen Pot, without Liquor, stop them close, and set them in a Kettle of Water, there let them boil till they are tender; then squeeze your Juice from them; to half a Pint of this Liquor put half a Pound of Sugar, shake all together, and boil them till the Stones be pierc'd; when they are cold, put them in Glassses.

How to preserve Oranges.

TAKE six large Civil Oranges, cut the Peel in what Size you think fit; as you cut them sling them into Spring-Water, and set them over a Charcoal Fire, and let them boil till they are tender, shifting the Water two or three times, to take out the Bitterness, let the Water boil as you shift them, or the cold Water will harden

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harden your Peel. When so done, have your Jelly made thus: Take a Quart and half a Pint of Spring-Water, two Pounds and a half of double-refin'd Sugar, boil and scum it well, and then boil your Oranges in it a Quarter of an Hour; then put them in a Jelly Pot. You must boil up the Sirrup three or four times, adding Sugar to it; keep your Oranges cover'd with the Sirrip, and tie them down when cold.

To preserve Pears.

TAKE some sound Pears, not too ripe, pare them and Core them, and lay a Row over the Bottom of an Earthen Pan, and cover them with Vine Leaves; then put another Layer of Pears on them, and so on till the Pan is full: To each Pound of Pears take half a Pound of fine Sugar, and as much fair Water as will dissolve them over a clear, tho' gentle Fire; let them boil till they are tender, and set them by for your Use.

To Candy Cherries.

TAKE the best Morella Cherries, before they are full ripe, and stone them, and having your double-refin'd Sugar boil'd to a heighth, pour it over them gently, moving them about, and let them stand

stand till near cold, and then take them out and dry them by your Fire.

To dry Plumbs, Pears, Apples, Grapes, &c.

FIRST preserve them, and then wipe them and set them on Tin Plates over a Stove, or in a slack Oven, and turn them very often. Observe always that your Fruit have their Stalks on.

To Candy Orange-Peel.

AFTER your Peels are clear'd from the Zest, let them be steep'd in Water till the Bitterness is gone, and dry them, and Candy them with Sirrup made of Sugar, and dry'd as before.

To Candy Angelica.

BOIL the young Stalks in Water till they are tender, peel them and put them into other warm Water, and let them be cover'd till they are green, over a gentle Fire; then lay them on a clean Cloth to dry, and take their Weight in Sugar and boil it to Candy Heighth, with a little Orange-Flower Water, slip in your Stalks, and boil them up quick; then take them out and dry them for Use.

To

To Candy Eringo Roots.

LET your Roots be par'd, and boil'd till soft; to every Pound of Roots two Pounds of clarify'd Sugar; when the Sugar is boil'd to a due Height, dip in your Roots, and dry them in a Stove for Use.

To coddle Codlings.

PUT your clear Codlings in a Sauce-pan, with Water, over a Charcoal Fire till it is scalding Hot, keep them close cover'd; when they will skin, then skin them, and put them in again with a Spoonful of Vinegar, and let them lie till they are green.

N. B. The Liquor, before you put in the Vinegar, will serve for Marmalades.

To make Apricock Marmalade.

GATHER your clearest Fruit, not too ripe, and pare them, and take out the Stones, and cut your Apricocks into about eight thin Pieces; put a Pound of double-refin'd Sugar, beaten and sifted, to a Pound of Apricocks, and near half a Pint of Codling Liquor; boil them very fast, often scumming them very clear; when your
Fruit

The Compleat English COOK. 63

Fruit is tender, take it off the Fire, and put it into your Glasses, and let it stand to be cold, and then cover them with white Paper.

To make Quince Marmalade.

PARE and slice your Quinces, and put a Pound of refin'd Sugar to near a Pint of Codlin or Quince Liquor, and near a Pound of your par'd Quinces, and cover your Pan close, and let them boil gently over a clear Fire till tender, and jelly'd, and look red; then put all together into your Glasses, and when cold, cover them with white Paper.





O F
PICKLING.



To pickle Melons, or large Cucumbers.



TAKE the largest and greenest Cucumbers, cut out a Piece the Length of your Cucumbers in one of the Sides, cleanse the Seeds and dry them well; then put into them some Cloves, Mace, whole Pepper, and Mustard-Seed, but bruise the Mustard-Seed; peel two or three Cloves of Garlick, and the same Quantity of Shalot; some Ginger slic'd thin, according to the Quantity you make; and put in a little Salt; lay the Piece in his Place, that you cut out of the Side, and tye it close

close with Packthread, and lay them in an Earthen Pan; and put to them as much White-wine Vinegar as will cover them; with half a Pint of made Mustard to three Pints of Vinegar, and a Bay Leaf; with Salt according as you like; let them lie in this Pickle nine Days; then put them into a Brass Kettle, and set them over the Fire to make them green; stop them down very close, and let them have but one or two Boils at a Time; take them off, but let them still be close stopp'd, and let them stand to green; then set them on the Fire again, and so order them till they are very green; then take them out of the Pickle, and put them into a Jarr, or Pot; boil the Pickle, and put it to them boiling hot, and tye them over with Leather, and use them when you please.

To pickle Cucumbers only.

WASH your Cucumbers; then put them into a Pan; and make a Brine with Water and Salt, strong enough to bear an Egg; boil it up to skim it clean, and put it to your Cucumbers boiling hot; cover it very close, and let it stand 20 Days; and then take them out of the Brine, and put them into another Pot, with some Fennel Dill, and some *Jamaica* Pepper, and pour into them as much boiling Vinegar as will
E cover

66 COURT COOKERY: Or,

cover them, and let them stand seven or eight Days ; and if you think they are not green enough, you must boil up the Vinegar again, and put it to them as before. Always keep them close stopp'd.

A good Way to pickle Mushrooms.

AS soon as you can, put them into Water, and wash them with a Piece of Flannel, or Sponge, and put them into clean Water as you do them ; put over the Fire, in a Stew-Pan, some Water, and a little Salt ; and when it boils, put in the Mushrooms, and skim them, and then put them into cold Water again, and let them stand till the next Day ; but let the Water have a little Salt in it ; drain them clean from the Water and Salt, and put them into White-Wine Vinegar, and let them stand seven or eight Days ; then take your Pickle from them and boil it well, with some whole Pepper, Cloves, and Mace, and let it be cold before you put it into the Mushrooms ; tie them very close, to keep the Air from them, or else they will be apt to Mother ; which, if they do, you must boil the Pickle again,

Stone Jars are best for all Sorts of Pickles.

*To pickle Melons, or large Cucumbers,
another Way.*

SCOOPE them at one End, and take out the Pulp clean, and fill them with scrap'd Horse-Rhadish, slic'd Garlick, Ginger, Nutmeg, Whole Pepper, and large Mace. Take for the Pickle, the best White Wine Vinegar, a Handful of Salt, a quarter'd Nutmeg, Whole Pepper, Cloves, Mace, and two or three Races of Ginger, boil'd together, and pour it to the Melons, or Cucumbers, boiling hot; stow them down close two Days; when you intend to Green them, set them over the Fire in a Bellmetal Kettle, in their Pickle, till they are scalding hot and green; then stow them down close. When they are cold, cover them with a wet Bladder and Leather.

So cover all other Pickles.

To pickle Mushrooms.

TAKE the small Buttons, wipe them with a Cloth, and let them lie an Hour in warm Water; then dry them very dry; for the Pickle, take two Pints of White Wine, and two Pints of Vinegar, with Cloves, Mace, and long Pepper; boil all these gently together, and in the boiling put a little Roch-Allum to whiten

E 2

them;

68 COURT COOKERY: Or,

them; put the Pickle to them warm, and stop them close till cold; then do up the Glasse with Bladder and Leather, or fresh Oyl.

Another Way of Pickling Mushrooms.

TAKE your small Buttons, cut the Dirt from the Bottoms of the Stalks, wash them with Salt Water and Milk, rub them with Flannel; then put them into another Pan of Salt Water and Milk, and rub them till they are clean; then boil Salt Water and Milk, and when it boils, thro' in your Mushrooms; and when they have boil'd quick and white, strain them throw a Cloth, and cover them up with the rest of the Cloth, and let them cool in it: Take for the Pickle, half White Wine, and half Vinegar, with slic'd Nutmeg and Ginger, whole Pepper, and Cloves, and Mace; then stop them in Glasse.

Colly-Flowers is done the same Way.

Another Way to pickle Mushrooms.

SCrape or peel them, throw them into Water, and then take them out clear from the Water, and set them over the Fire and boil them with Salt; skim and strain them thro' a Sieve; put them in Salt and Water, made strong, and let
2 them

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them lie there three Hours; then put them into Beer Vinegar, and let them stand two Days, and put them into White Wine Vinegar, with the like Quantity of Mace, Cloves, Nutmeg, white Pepper, and Ginger; boil the Pickle, but not the Spice, and let it be cold before you put it into the Mushrooms.

To pickle Samphire.

Gather your Samphire in *May*, pick it, and lay it for two Days in Salt and Water; then take it out, and put it into a Pot and soak it well in the best White Wine Vinegar, and set it over a clear gentle Fire, cover it close till its green and crisp, and put it into Pots, or Glasses, tied down close with a Bladder, or Leather.

To pickle French Beans.

TAKE French Beans before they have any Strings, and lay them in an Earthen Pot, betwixt every Lay of Beans a Handful of Salt, then let them stand till they are shrunk, and the Salt pretty well dissolv'd; then cover them with Vinegar: Before you boil them for Use, you must steep them an Hour in Water. Then hang them on the Fire, putting them in when the Water is cold. When they are boil'd,

70 COURT COOKERY: Or,

let them stand till they are cold; and cover them with White Wine Vinegar.

To pickle French Beans another Way.

PUT them a Month in Brine, very strong; then drain them from the Brine; and for the Pickle, take the best White Wine Vinegar, a Handful of Salt, a quarter'd Nutmeg, whole Pepper, Cloves, Mace, and three Races of Ginger, boil'd together, and pour it to the Beans boiling hot; keep them down close two Days, and then green them over the Fire in their Pickle till scalding hot, and green, and stow them down close; and when cold, cover them with a wet Bladder and Leather.

Another Pickle for French Beans.

TAKE young French Beans, before they are ripe, and cut off the Stalks; then take good White Wine Vinegar, and boil it with Pepper, Ginger, and Salt, and season it to your Palate, and let it stand till its cold; and put the Beans in an Earthen Pot, and pour in the Pickle, and cover them close for three Weeks; then take the Pickle, and boil it, and put it to the Beans, if green; if not, boil it again. When boiling, pot, and cover them close; and

and when they are cold, are fit for Use. If they should change Colour, let the Pickle be boil'd again, and pour'd over them scalding hot.

To pickle Gerkins.

PUT them in a Brine, strong enough to bear an Egg for three Days; then drain them, and pour on your Pickle (as the Melons) boiling hot, having some Dill-Seeds in your Pots, cover them very close two Days; and when you green them, set them over the Fire as before.

To pickle Beet-Root, or Turnips.

BOIL your Beet-Root in Water, and Salt, and Spice, a Pint of Vinegar, a little Cochineal; and when they are half boil'd, put in your Turnips, being par'd; when they are boil'd, take them off the Fire, and keep them in this Pickle.

To pickle Onions.

LAY your small hard Onions in Water and Salt, and let the Pickle be Vinegar and Spice.

To pickle Tongues.

BLanch them, being boil'd in Water and Salt, and put them into a Pot; and make the Pickle of as much White Wine Vinegar as will fill it, boil'd up with a Faggot of sweet Herbs; when cold, put in the Tongues, with slic'd Lemon, and cover it close.

When you eat them, beat up some of the Pickle with good Oyl, and garnish with slic'd Lemon.

To pickle Colly-Flowers.

TAKE the whitest and closest Colly-Flowers, before they are brown, cut them the length of your Finger from the Stalks, and boil them a very little in a Cloth in Milk and Water, not till they are tender; then take them out, and let them be cold: For the Pickle, take the best White Wine Vinegar, Cloves, Mace, a Nutmeg quarter'd, a little whole Pepper, and a Bay Leaf, so let these boil; and when cold, then put in your Colly-Flowers. In three or four Days they'll be fit to eat.

To

To pickle Barberries.

First gather them on a very dry Day, and chuse only the Bunches; and pickle them in boiling Salt and Water, strong enough to bear an Egg, and let them lie near half an Hour; then put them into Gally-pots, with their Liquor, when cold; and add a little White Wine and Vinegar, and stop them down close.

To pickle Wallnuts.

LAY an hundred of green Wallnuts in Water nine or ten Days, changing the Water twice a Day; then lay them in Order in an Earthen Pot, strewing a Clove here and there, with five Cloves of Garlick, a large Blade of Mace, two Bay Leaves, a little Dill, and some Salt; then take as much White Wine Vinegar as will cover them, and heat it scalding hot, and pour it on them, cover them up very close, and let them stand 6 Weeks; then heat the Pickle again scalding hot, and pour it on them, cover them close, and a Month before *Christmas* they will be fit to eat. The latter End of *June* is the proper Season to pickle them in.

To

To pickle Pidgeons.

BOIL them with whole Spice, in three Pints of Water, a Pint of White Wine, and a Pint of Vinegar; when boil'd enough, take them up; and when they are cold, keep them in this Pickle.

To pickle Oysters.

TAKE a Quart of Melton Oysters and parboil them in their own Liquor. For the Pickle, take a Pint of White Wine, a Pint of Vinegar, and their own Liquor, with Mace, Pepper, and Salt; boil and scum them. When 'tis cold, keep the Oysters in this Pickle.

To pickle Herrings, or Macharel.

TAKE the Fish, and cut off the Heads and Tails, gut them, wash them, and dry them well; then take two Ounces and a half of Salt-Peter, three Quarters of an Ounce of *Jamaica*-Pepper, and a quarter and half-quarter of White Pepper, and pound them small; an Ounce of Sweet-Marjoram and Thyme chopp'd small: Mix all together, and put some within and without the Fish; lay them in an Earthen Pan, the Roes at top, and cover them with
White

The Compleat English COOK. 75

White Wine Vinegar; then set them into an Oven, not too hot, for two Hours. This is for Fifteen; and, after this Rule, do as many as you please.

To pickle Smelts, to exceed Anchovies.

FIRST wash and gut them clean; then lay them in Rows, and put between every Layer of Fish, Pepper, Nutmeg, Mace, Cloves, and Salt, well mix'd, and four Bay-Leaves, powder'd Cochineal, and Petre-Salt, beat and mix'd with Spice; boil Red Wine Vinegar, enough to cover them, and put to them when quite cold.

To pickle Pidgeons another Way.

TAKE six Pidgeons and bone them; take the Gizzards and Livers, and put them in the Bodies of the Pidgeons; tye up the Vents and Necks so close, that no Liquor may come into them; then boil Oatmeal and Water, together with a Faggot of sweet Herbs, Cloves, Mace, and some whole Pepper, and three Spoonfuls of Vinegar, to the usual Thickness of Water-Gruel; then strain it, and set it on the Fire till it boils; then put in your Pidgeons, and boil them till tender; take them out, and let them lie till both are cold, and put them into the Liquor; keep them close cover'd
for

76 COURT COOKERY : Or,

for Use. The Livers, with Oil and Vinegar, is their Sauce.

To picke Pork.

TAKE the principal Pieces of the Pork, and salt them lightly, with ordinary Salt ; then lay them Hollow, that the Blood may drain from it, with the fleshy Side downwards ; let it lie two or three Days amongst the Salt ; put some beaten white Pepper, and a few Cloves bruised ; salt it well, and pack it very close in the Thing you keep it in, with the Rind downward ; cover it with Salt, and when it has stood near three Weeks, put in so much salt Pickle as will cover it, and then lay a false Bottom on the Top, to keep it under Pickle. I put the ordinary and bony Pieces by themselves.





*A Bill of FARE for every
Season in the YEAR.*

For January.

Course I.

CRaw-Fish Soop.
Leg of Mutton
forc'd, with a
Ragoo.

Orange-Pudding.

Turkey and Chine.

Beef Royal.

Oyster Pie.

Frigasee of Rabits.

Roasted Lamb.

Sallad and Pickles.

Course II.

Pheasants and Wood-
cocks.

Fry'd Smelts.

Collar'd Pig.

Apricock Tarts.

Roasted Lobsters.

Kidney Toasts.

Lamb - Stones and

Sweet-Breads.

Morels à la Cream.

Souc'd Salmon.

February.

Course I.

SOop à Lorrain.

Salmon boiled
with Oysters and
Shrimps.

Batelia Pie.

Turkys,

78 COURT COOKERY: Or,

<i>Turkeys with Eggs.</i>	<i>Beef a-la-mode.</i>
<i>Bread Puddings.</i>	<i>Chickens Surprize.</i>
<i>Scotcht Collops.</i>	<i>Young Sallad and Pic-</i>
<i>Stew'd Carps.</i>	<i>kles.</i>
<i>Frigassee of Lamb.</i>	
<i>Geese boil'd.</i>	<i>Course II.</i>

<i>Course II.</i>	<i>Roasted Pike.</i>
<i>Chickens, and tame</i>	<i>Quails and Ruffs.</i>
<i>Pidgeons.</i>	<i>Oysters in Shells.</i>
<i>Sheeps Tongues and</i>	<i>A Dish of Fruit.</i>
<i>Sweet-Breads.</i>	<i>Cream Tarts.</i>
<i>Stew'd Pippings.</i>	<i>Sturgeon.</i>
<i>A Tansy.</i>	

April.

<i>Fry'd Soles.</i>	<i>Course I.</i>
<i>Collar'd Beef.</i>	
<i>Salmingondy.</i>	
<i>Apple Friters.</i>	

March.

Course I.

<i>A Sparagus Soop.</i>	<i>A Bisque of Pid-</i>
<i>Boil'd Turbut.</i>	<i>geons.</i>
<i>Whitings fry'd.</i>	<i>Boil'd Salmon.</i>
<i>Boil'd Veal & Bacon.</i>	<i>ACalve's Head hash'd</i>
<i>Lumber Pie.</i>	<i>Pullets and Oysters.</i>
<i>Roasted Tongues and</i>	<i>A Fillet of Beef roast-</i>
<i>Udders.</i>	<i>ed.</i>
<i>Colour'd Puddings.</i>	<i>Puption of Trotters.</i>
	<i>Turkey and Sausages.</i>
	<i>A Grand Sallad.</i>
	<i>Ragoo of Veal.</i>
	<i>Course</i>

Course II.

*Green Geese or Duck-
lings.
Spitchcock Eels.
Young Rabbits.
Lemon Cream and
Jellies.
Souc'd Fish.
Almond Tarts.
Shell Fish.*

May.

Course I.

P*ottage and Pul-
lets.
Chine of Mutton and
Collops.
Frigassee of Chickens.
Petit Patties.
Mackarel.
Cutlets à la Mainte-
non.
Virgin Pullets.
Mutton in Blood.
Hash'd Carps.
Forc'd Lamb.*

Course II.

*Lobsters roasted.
Green Pease.
Pigeons Griliar'd.
Tartlets and Cheese-
Cakes.
Collar'd Eels.
Morrels à la Cream.
Clary and Eggs.*

June.

Course I.

J*ole of Salmon.
Whitings fry'd.
Ham and young Fowls
Marrow Puddings.
Haunch of Venison
roasted.
A Turbut Pie.
Fillet of Veal and
Collops.
Grand Sallad.
Breast of Veal forc'd.
A Lemon Florendine.*

Course II.

*Young Pheasants.
But-*

80 COURT COOKERY: Or,

Butter'd Lobsters.

August.

Dutch Beef.

Potatoe Pie.

Course I.

Souc'd Mulletts.

Sillabubs and Cream.

March Pain.

July.

Course I.

B*eef Royal.*

*Chine of Veal
and Collops.*

Lemon Puddings.

Sallads.

A Pig.

A made Dish.

A Patty Royal.

Large Carps stew'd.

Course II.

Partridges & Quails

Butter'd Lobsters.

Young Ducklings.

Collar'd Beef.

Tartlets.

Jellies and cold things

Cheese-Cakes.

H*AM and Chick-
ens.*

Stew'd Carps.

Roasted Venison.

Batelia Pie.

Roasted Geese.

Forc'd Mutton.

*Cutlets à la Mainte-
non.*

Bread Puddings.

Sallad and Pickles.

Course II.

*Virgin Pullets lard-
ed.*

Oyster Loves.

*Fry'd Soles, with
Shrimp-Sauce.*

Cream Tarts.

Neat's Tongue.

Dutch Beef.

September.

Course I.

S*oop dé Sante.
Calve's-head half
hash'd,*

The Compleat English COOK. 81

hash'd, and half Venison Pasty.
grill'd. A Frigasee of Lamb.
Chine of Mutton and Roasted Tongues and
Veal Cutlets. Odders.

Geese à la Daub.

Mullets and Oysters.

Umble Pie.

Pickles.

Course II.

A Dish of Wild
Fowls.

Butter'd Crabs, with
Oysters and Mush-
rooms.

Fruit of Sorts.

Marrow Puddings.

Potted Eels.

Rabbits surprise.

October.

Course II.

Boil'd Pidgeons
and Bacon.

Cod's-Head, with Oy-
ster Sauce.

An Olive Pudding.

Breast of Veal roasted
with a Ragoo.

Course II.

Pullets and Eggs.

Broil'd Oysters in
Shells.

A Tansy.

Roasted Sweet-breads

Collar'd Pig.

Smelts fry'd.

Tarts of all Sorts.

November.

Crimpt Thorn-
back.

Chine of Veal and
Cutlets.

A Bisque of Pidgeons

Roast Beef.

Puddings of Colours.

Roasted Turkey, and
Oysters.

Grand Sallad.

Course II.

Young Chickens.

F

Potatoe

82 COURT COOKERY: Or,

<i>Potatoe Pie.</i>	<i>Tongues and Udder.</i>
<i>Black Caps.</i>	<i>Mince Pies.</i>
<i>Sturgeon.</i>	<i>Civit of Venison.</i>
<i>Pancakes.</i>	<i>Pidgeons Compote.</i>
<i>Jellies and Sweet-meats.</i>	<i>Sallads and Pickles.</i>

Course II.

December.

Course I.

H AM and Fowls.	<i>Teals and Ox-Birds.</i>
A Dish of Fish.	<i>Bisque of Shell-Fish.</i>
<i>Turkey and Sausages.</i>	<i>Almond Tarts.</i>
<i>Kidney Pudding.</i>	<i>Sweetmeats.</i>
	<i>Pickled Salmon.</i>
	<i>Sheeps Tongues potted</i>
	<i>A Hedg-Hog.</i>



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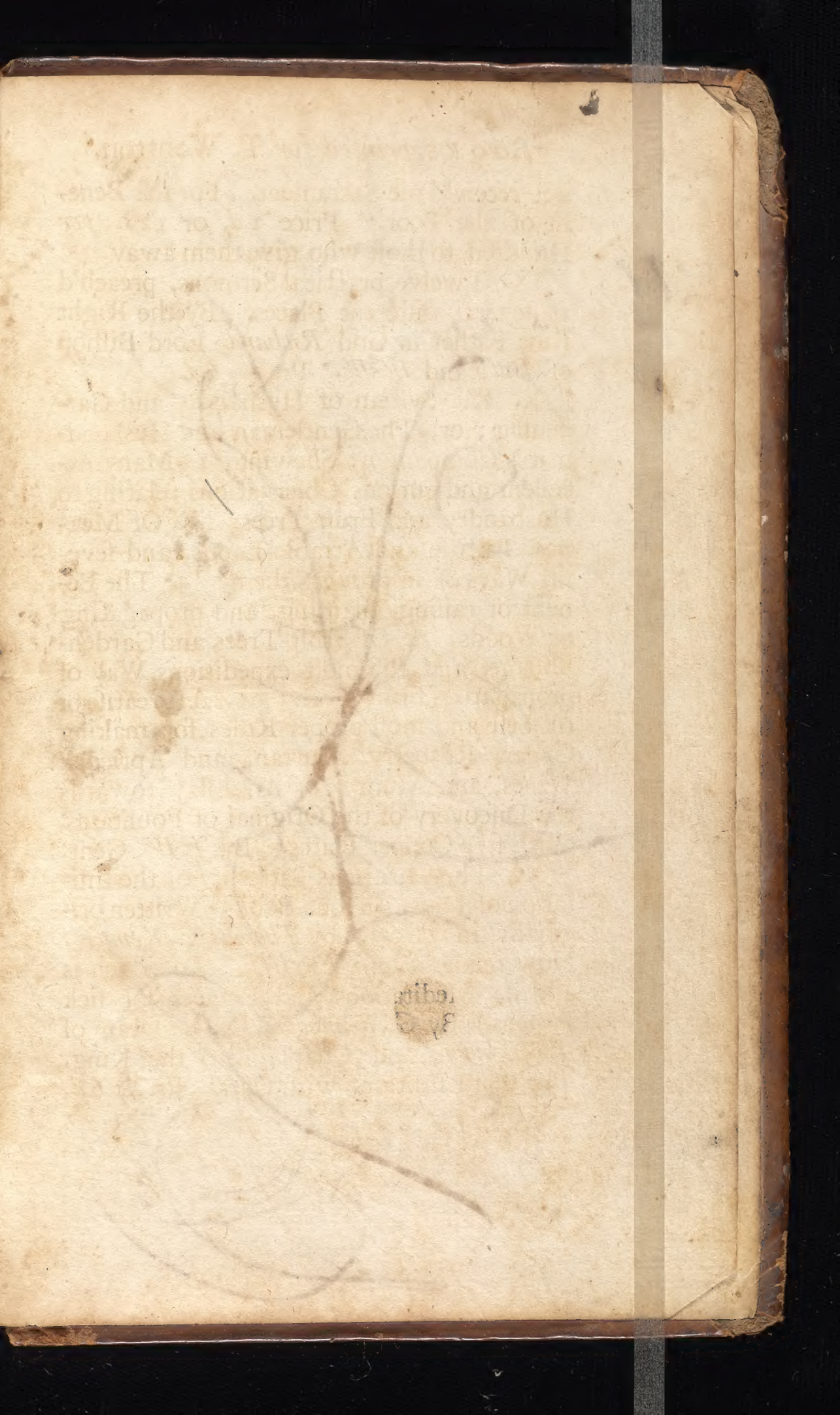
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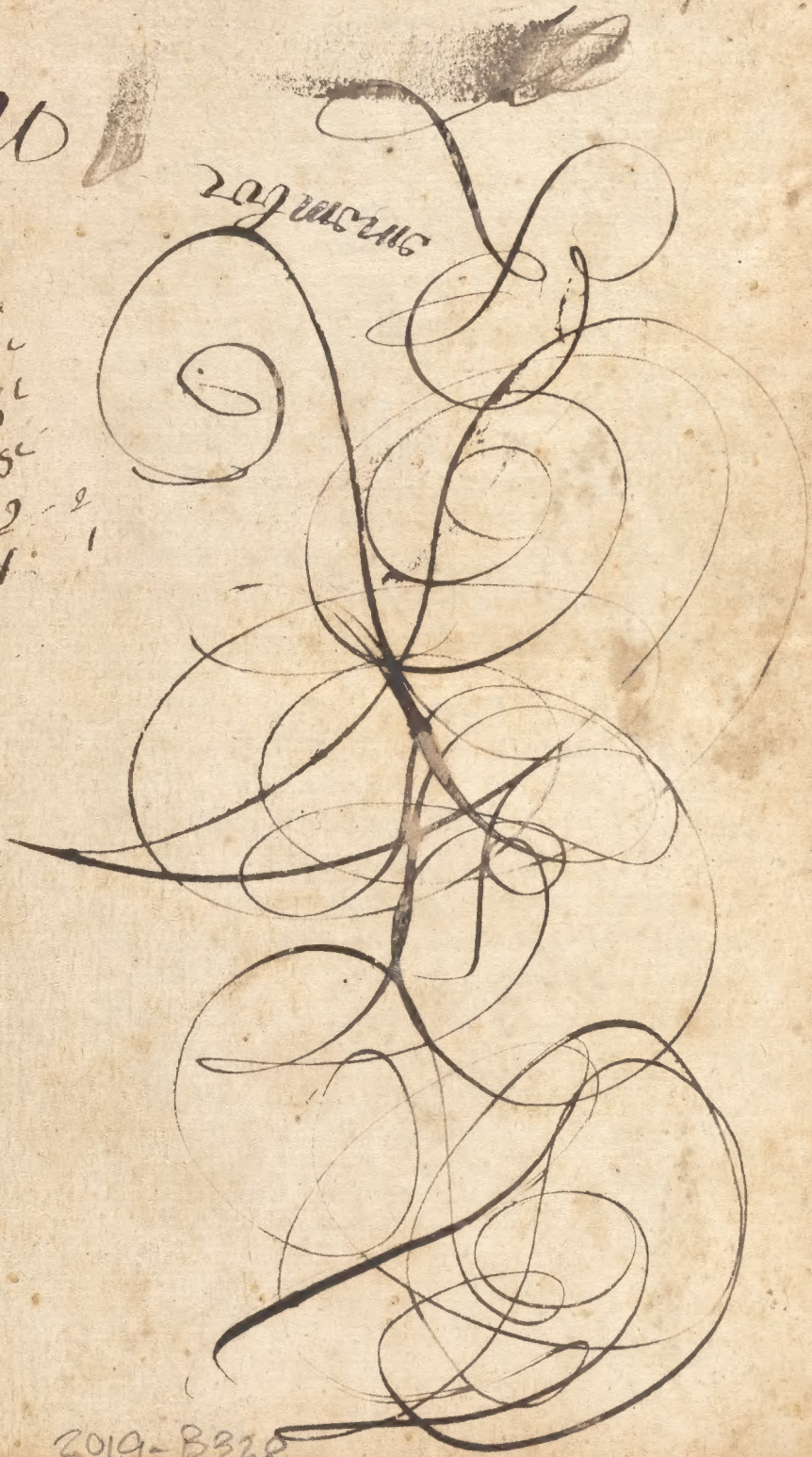
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